

McMANIS

FAMILY VINEYARDS

2017 Chardonnay

Wine Specs

Appellation River Junction

Vineyard Designation River Junction

Harvest Date August 25 - Sept. 8, 2017

Sugar at Harvest 24.1

Acid 5.9 g/L

pH 3.56

Aging New and Used French and American Oak

Fermentation Stainless Steel

Bottling Date May 2018 - First Bottling

Alcohol 13.5%



Wine Profile

Production Notes

100% of our 2017 Chardonnay was harvested from our estate grown River Junction vineyard located at the confluence of the San Joaquin and Stanislaus Rivers. The grapes for our 2017 Chardonnay were harvested between August 25th - Sept. 8th, 2017 with an average Brix of 24.1. The wine was cold fermented in Stainless Steel and filtered prior to oak aging. Approximately two thirds of the wine was allowed to go through Malolactic Fermentation to further add to the complexity of the wine.

Winemaker Notes

The 2017 McManis Family Vineyards Chardonnay is light golden straw in color. Bright fruit aromas of Pear, Melon and Peach are accompanied by a bouquet of Vanilla, Hazelnut, and a hint of buttered popcorn. As with previous vintages, the wine is rich, creamy and full of sweet Pear, Banana and toasty oak flavors.

McManis Family Vineyards
18700 East River Road, Ripon, CA 95366
phone: 209-599-1186 fax: 209-599-1595

email us at: wine@mcmanisfamilyvineyards.com