

McMANIS

FAMILY VINEYARDS

2017 North Forty Red

Wine Specs

Appellation California

Harvest Date Sept. - Oct., 2017

Sugar 26.0 Deg. Brix at Harvest

Acid 5.54 g/L

pH 3.57

Aging New and Used French Oak

Fermentation Stainless Steel

Bottling Date First Bottling - December 2018

Alcohol 14.0%



Wine Profile

Production Notes

The fruit for our 2017 North Forty Red was harvested between Sept. - Oct. 2017 with an average Brix of 26.0. After 7-9 days of fermentation on the skins, the resulting wine was pressed and finished fermentation in Stainless Steel tanks. The wine was then aged on new and used French Oak for approximately 6 months. The blend for our 2017 North Forty Red includes 27% Petite Sirah, 25% Petit Verdot, 25% Teroldego and 23% Tannat.

Winemaker Notes

The 2017 North Forty Red is creamy and dense with highly pigmented purple in hue with a depth of color. Aromatically the wine displays substantial dark berry fruit, accompanied by mocha, and a modicum of vanilla. Similar to the 2013 and 2016, the 2017 has flavors of black raspberry and blackberry are commingled with dark chocolate which is contributed from aging on French Oak.

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