

# McMANIS

FAMILY VINEYARDS  
**2017 Pinot Grigio**

## Wine Specs

**Appellation** California

**Harvest Date** August 5 - 8, 2017

**Sugar** 21.5 Brix at Harvest

**Acid** 6.24 g/L

**pH** 3.50

**Aging** Stainless Steel

**Fermentation** Stainless Steel

**Bottling Date** First Bottling January 30, 2017

**Residual Sugar** NA

**Alcohol** 11.5%



## Wine Profile

### Vineyard Notes

The majority of fruit for the 2017 Pinot Grigio came from our own, sustainably farmed, River Junction Vineyard located at the confluence of the San Joaquin and Stanislaus Rivers. In 2013, our River Junction vineyard in the River Junction AVA was Certified Sustainable under the Lodi Rules program.

### Winemaker Notes

Light straw in color the 2017 Pinot Grigio from McManis Family Vineyards is a nose full of citrus scents. Lemon, Lime and Grapefruit are all present. While the wine is crisp, there is a noticeable weight to it. The flavors anticipated by the olfactory senses are abundantly delivered. The finish has a hint of mineral character.

### Production

Our Pinot Grigio is picked fairly early in the ripening process in order to encourage citrus flavors and acid balance. The grapes are picked at night so they come to the winery cold. The grapes for our 2017 Pinot Grigio were picked between August 5 - 8<sup>th</sup> with an average Brix of 21.5 Deg. After a gentle crush, the resulting must was immediately pressed and chilled. After crushing, the resulting must is pressed immediately and the wine is cold fermented in stainless steel until dry.

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