

# McMANIS

FAMILY VINEYARDS

2017 Pinot Noir

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## Wine Specs

**Appellation** Lodi

**Harvest Date** Aug. 29 - Sept. 14, 2017

**Sugar** 25.1 Brix at Harvest

**Acid** 5.53 g/L

**pH** 3.39

**Aging** Aged on new and used, French and American Oak

**Fermentation** Stainless Steel

**Bottling Date** First Bottling - May 2018

**Alcohol** 13.5%



## Wine Profile

### Production Notes

The grapes for our 2017 Pinot Noir were harvested between August 29th and September 14th, 2018, with an average Brix of 25.1. After fermenting on the skins for 6-9 days, the must was pressed and the resulting wine finished fermentation in Stainless Steel tanks. The wine then received the equivalent of approximately 6 months of aging in French and American Oak barrels.

### Winemaker Notes

With its medium Ruby hue, the 2017 McManis Family Vineyards Pinot Noir offers Strawberry preserves, fresh cherry mixed with Vanilla and Cream aromatics. Once in the mouth, these flavors are recognizable, in addition to a hint of Blueberry. Round and mouthwatering, the finish of this Pinot Noir is a well balanced combination of fruit flavors from the grapes and the Vanilla and Cream contributed from the oak aging.

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