

McMANIS

FAMILY VINEYARDS

2018 Barbera

Wine Specs

Appellation California

Vineyard Designation Jamie Lynn Vineyard

Harvest Date September 2018

Sugar Average Brix at Harvest 25.6

Acid 6.96 g/L

pH 3.44

Aging New and Used French and American Oak

Fermentation Stainless Steel

Bottling Date September 2019

Alcohol 13.5%

Production 960 cases



Wine Profile

Vineyard Notes

The Jamie Lynn Vineyard is our small "home" vineyard located on both sides of the entrance to the winery. Less than 3 acres, it is planted entirely to Jamie's favorite varietal - Barbera.

Production Notes

The grapes for the 2018 Jamie Lynn Vineyard Barbera were harvested in September at 25.6 degrees brix. All of the must was fermented for 7-9 days on the skin, pressed and the resulting wine finished fermentation in stainless steel tanks. After clarification, the wine was aged on French and American oak for approximately 6 months. The blend for the 2018 Barbera is 84% Barbera, 14% Teroldego and 2% other Reds.

Winemaker Notes

The 2018 Jamie Lynn Vineyard Barbera from McManis Family Vineyards is bright, focused with Red Raspberry as the predominant fruit and medium ruby in color. However, black fruit and Cherry are also found. There is also faint clove contributed from oak aging. The wine is medium bodied, with soft medium tannins. The acidity of the wine amplifies the fruit flavors, and a nice hint of Mocha lingers long after the wine has been swallowed.

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