

McMANIS

FAMILY VINEYARDS

2018 Merlot

Wine Specs

Appellation Lodi

Harvest Date October 2018

Sugar 26.8 Deg. Brix at Harvest

Acid 5.25 g/L

pH 3.50

Aging New and Used French and American Oak

Fermentation Stainless Steel

Bottling Date First Bottling - August 2019

Alcohol 13.5%



Wine Profile

Production Notes

The grapes for our 2018 Merlot were harvested in October 2018, with an average Brix of 26.8. 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 was then aged on a combination of new and used French and American Oak for 6 months.

Winemaker Notes

Youthful bright purple hues highlight the medium ruby color of the 2018 McManis Family Vineyards Merlot. Fruit forward with pretty Blackberry aromas surround a bouquet of cream and a hint of baking spices. Juicy and concentrated, the lively mix of black fruit flavors are accompanied by the pleasant addition of a vanilla creamy texture, which has been contributed through oak aging. The wine is succulent and has a pleasing toasty finish. The blend for our 2018 Merlot is 79% Merlot, 19% Petit Verdot and 2% Tannat!

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