

McMANIS

FAMILY VINEYARDS 2018 Pinot Noir

Wine Specs

Appellation Estate Grown - Lodi

Harvest Date Aug. 21 - Sept. 17, 2018

Sugar 24.4 Brix at Harvest

Acid 4.82 g/L

pH 3.60

Aging Aged on new and used, French and American Oak

Fermentation Stainless Steel

Bottling Date First Bottling - May 2019

Alcohol 13.5%



Wine Profile

Production Notes

Over 90% of the fruit for our 2018 Pinot Noir came from Lodi. The remainder came from McManis' own River Junction AVA, as well as other sustainable vineyards throughout the northern interior of the Valley.

The grapes for our 2018 Pinot Noir were harvested between August 21st and September 17th, 2018, with an average Brix of 24.4. 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.

Our blend is predominantly Pinot Noir with a small amount of Petite Sirah added in for texture and color

Winemaker Notes

With its medium Ruby hue, the 2018 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. The wine is silky on the palate with red fruit and vanilla undertones, culminating in a clean, lasting finish.

Cases Produced: 38,000

Suggested Retail Price: \$12.00

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