

McMANIS

FAMILY VINEYARDS

2018 Viognier

Wine Specs

Appellation River Junction

Vineyard Designation River Junction

Harvest Date Sept. 10 - 11, 2018

Sugar 26.0 Deg. Brix at Harvest

Acid 5.29 g/L

pH 3.42

Aging Stainless Steel

Fermentation Stainless Steel

Bottling Date May 2019 (First Bottling)

Alcohol 13.5%



Wine Profile

Production Notes

In 2013, our River Junction vineyard in the River Junction AVA was Certified Sustainable under the Lodi Rules program, and since then, 100% of our Viognier has come from our own Estate vineyard. River Junction is at the confluence of the San Joaquin and Stanislaus Rivers. The vineyards here sit below the waterline most of the year, resulting in temperatures 2-5 degrees cooler than the surrounding area and a more prominent diurnal temperature swing; an excellent climate for premium Viognier

The fruit for our 2018 Viognier was harvested on September 10-11, 2018. with an average of 26.0 Brix at harvest. The juice was cold fermented in Stainless Steel to retain the unique fruit characteristics of Viognier.

Our blend consists of 92% Viognier with a small amount of Sauvignon Blanc and Muscat Canelli blended in to enhance aromatics.

Winemaker Notes

Light straw in color, the 2018 Viognier from McManis Family Vineyards is a rich, velvety white wine with peach, pear and apricot aromas. Similar stone fruits and vanilla notes grace the palate along with a touch of minerality, leading to a smooth and decadent finish.

Cases Produced: 17,000

Suggested Retail Price: \$12.00

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