

McMANIS

FAMILY VINEYARDS

2016 North Forty Red

Wine Specs

Appellation California

Harvest Date Sept. - Oct., 2016

Sugar 26.0 Deg. Brix at Harvest

Acid 5.59 g/L

pH 3.54

Aging New and Used French Oak

Fermentation Stainless Steel

Bottling Date First Bottling - January 2018

Alcohol 13.5%



Wine Profile

Production Notes

The fruit for our 2016 North Forty Red was harvested between Sept. - Oct. 2016 with an average Brix of 26.0. After 7-9 days of fermentation on the skins, the resulting wine was pressed and finished fermentation in Stainless Steel tanks. The wine was then aged on new and used French Oak for approximately 6 months. The blend for our 2016 North Forty Red includes 33% Petite Sirah, 29% Petit Verdot, 15% Tannat, 14% Zinfandel and 9% Barbera.

Winemaker Notes

The 2014 North Forty Red is creamy and dense with highly pigmented purple in hue with a depth of color. Aromatically the wine displays substantial dark berry fruit, accompanied by mocha, and a modicum of vanilla. Similar to the 2013 the 2014 has flavors of black raspberry and blackberry are commingled with dark chocolate which is contributed from aging on French Oak.

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