

# McMANIS

FAMILY VINEYARDS

## 2018 Chardonnay

### Wine Specs

**Appellation** River Junction

**Vineyard Designation** River Junction

**Harvest Date** August 13 - Sept. 20, 2018

**Sugar at Harvest** 24.0

**Acid** 5.59 g/L

**pH** 3.53

**Aging** New and Used French and American Oak

**Fermentation** Stainless Steel

**Bottling Date** April 2019 - First Bottling

**Alcohol** 13.5%



### Wine Profile

#### Production Notes

100% of our 2018 Chardonnay was harvested from our estate grown River Junction vineyard located at the confluence of the San Joaquin and Stanislaus Rivers. The grapes for our 2018 Chardonnay were harvested between August 13th - Sept. 20th, 2018 with an average Brix of 24.0. The wine was cold fermented in Stainless Steel and filtered prior to oak aging. Approximately two thirds of the wine was allowed to go through Malolactic Fermentation to further add to the complexity of the wine.

Our blend is 95% Chardonnay with a small amount of Chenin Blanc added for aromatics.

#### Winemaker Notes

The 2018 McManis Family Vineyards Chardonnay is light golden straw in color. Bright fruit aromas of Pear, Melon and Peach are accompanied by a bouquet of Vanilla, Hazelnut, and a hint of buttered popcorn. As with previous vintages, the wine is rich, creamy and full of sweet Pear, Banana and toasty oak flavors. Rich and decadent, our Chardonnay can be enjoyed on its own or with a delicious meal.

**Cases Produced: 42,000**

**Suggested Retail Price: \$10.00**

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