

McMANIS

FAMILY VINEYARDS 2018 Petite Sirah

Wine Specs

Appellation Lodi

Harvest Date Sept. - October, 2018

Sugar 26.2 Deg. Brix at Harvest

Acid 5.53 g/L

pH 3.56

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 Petite Sirah were harvested during Sept. and October 2018, with an average Brix of 26.2. 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 was aged on a combination of new and used French and American oak.

Winemaker Notes

The 2018 offering of Petite Sirah from McManis Family Vineyards is vivid purple in color, with aromas of full toned Blackberry and Boysenberry. Caramel and Toffee are evident in the bouquet, as well as a Chocolate oak profile. The wine is substantial, yet has a rich soft cream texture of mocha. Very elegant and full of ripe black fruit flavors of Blackberry and Blueberry. These fruit flavors are savored in the lingering mouthwatering finish. Our blend for the 2018 Petite Sirah is 80% Petite Sirah and 20% Tannat!

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