

McMANIS

FAMILY VINEYARDS 2018 Zinfandel

Wine Specs

Appellation Lodi

Harvest Date September 2018

Sugar Avg. Brix at Harvest 26.2

Acid 5.4 g/L

pH 3.56

Aging New and Used French and American Oak

Fermentation Stainless Steel

Bottling Date First Bottling - August 2019

Alcohol 14.4%

Production 8000 cases



Wine Profile

Production Notes

The grapes for our Lodi Appellation 2018 Zinfandel were harvested in September, with an average Brix of 26.2. After 7-9 days of stainless steel fermentation on the skins, the must was pressed and the wine finished fermentation. The wine was then aged, on average, for 4-6 months with a combination of new and used, French and American Oak.

Winemaker Notes

The hue of the medium dark purple 2018 vintage McManis Family Vineyards Zinfandel, displays all the attractive qualities of a young wine. Pleasant ripe red currants and fresh Strawberry immediately come to mind, while after some contemplation caramelized sugar and toast become incontrovertible. The savory bright red fruits are enveloped in the succulent, juicy wine which possesses soft, supple tannins. The blend for our 2018 Zinfandel is 77% Zinfandel, 16% Teroldego and 7% Petite Sirah!

McManis Family Vineyards
18700 East River Road, Ripon, CA 95366
phone: 209-599-1186 fax: 209-599-1595
email us at: wine@mcmanisfamilyvineyards.com