



RESERVE CABERNET SAUVIGNON
ESTATE GROWN – LODI AVA

WINEMAKER NOTES

Bursting with bold, rich flavors of dark cherry, coffee, and cassis. Medium-bodied on the palate with juicy black currant flavors it finishes with rounded, creamy tannins, and a hint of mocha.

HARVEST & PRODUCTION NOTES

100% of the fruit for our Reserve Cabernet Sauvignon came from Lodi. The wine is certified sustainable under the Lodi Rules Program. We harvest between August and October 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.

B L E N D

Our Reserve Cabernet Sauvignon is a blend of 77% Cabernet, with 9% Petite Sirah, 8% Petit Verdot, and 6% Teroldego for added texture, body, and color.

T E C H N I C A L D A T A

Aging: French and American Oak for 4-6 months

TA: 6.10g/L

pH: 3.56

Alcohol: 13.5%



Quality: It's a Family Tradition

www.McManisFamilyVineyards.com

