

McMANIS

FAMILY VINEYARDS 2020 Zinfandel

Wine Specs

Appellation Lodi

Harvest Date October 2020

Sugar 26.8 Deg. Brix at Harvest

Acid 6.6 g/L

pH 3.52

Aging New and Used French and American Oak

Fermentation Stainless Steel

Bottling Date First Bottling - November 2021

Alcohol 14.5%



Wine Profile

Production Notes

The grapes for our Lodi Appellation 2020 Zinfandel were harvested in September and October, with an average Brix of 26.8. 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 2020 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.

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