

McMANIS

FAMILY VINEYARDS

2021 Cabernet Sauvignon

Wine Specs

Appellation Lodi

Harvest Date September 2021

Sugar 25.8 Brix at Harvest

Acid 6.5 g/L

pH 3.54

Aging New and Used French and American Oak

Fermentation Stainless Steel

Bottling Date First Bottling September 2022

Residual Sugar NA

Alcohol 13.5%

Cases Produced: 180,000

Suggested Retail: \$11.99

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Wine Profile

Winemaker Notes

Dark garnet in color with a bouquet that is full of dark berry fruit, such as Blueberry, Blackberry and Black Cherry. Oak aging has contributed just a hint of smoke to the nose. The round, creamy wine delivers an abundance of the fruit flavors promised by the olfactory. The fruit and oak are well integrated and the complexity of the wine plays on the tongue long after the wine has been ingested.

Production

The fruit for our 2021 Cabernet was harvested during the month of September, 2021 with an average Brix of 25.8. After 7-9 days of fermentation on the skins, the resulting wine was pressed and finished fermentation in Stainless Steel tanks. The wine was then aged on new and used French and American Oak for 4-6 months. Our 2021 Cabernet Sauvignon is a blend of 75% Cabernet with 10% Petite Sirah, 10% Petit Verdot and 5% Teroldego adding luscious texture, body and color.

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