

# McMANIS

FAMILY VINEYARDS

**2021 Merlot**

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**Appellation** Lodi

**Harvest Date** Aug. 1 - Sept. 30th, 2021

**Sugar** 25.6 Deg. Brix at Harvest

**Acid** 6.3 g/L

**pH** 3.53

**Aging** New and Used French and American Oak

**Fermentation** Stainless Steel

**Bottling Date** First Bottling - November 2021

**Alcohol** 13.5%

**Cases Produced:** 16,000

**Suggested Retail:** \$11.99

**Contact:** Tary Salinger

**Email:** [tsalinger@comcast.net](mailto:tsalinger@comcast.net)

**Phone:** 707-477-8315



## Wine Profile

### Production Notes

The grapes for our 2021 Merlot were harvested Aug. 1 - Sept. 30th, 2021, with an average Brix of 25.6. 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 was then aged on a combination of new and used French and American Oak for 6 months. In 2021 this wine is 77% Merlot with 13% Petit Verdot and 10% Teroldego blended in for texture and color.

### Winemaker Notes

Youthful bright purple hues highlight the medium ruby color of the 2021 McManis Family Vineyards Merlot. Fruit forward with pretty Blackberry aromas surround a bouquet of cream and a hint of baking spices. Juicy and concentrated, the lively mix of black fruit flavors are accompanied by the pleasant addition of a vanilla creamy texture, which has been contributed through oak aging. The wine is succulent and has a pleasing toasty finish.

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McManis Family Vineyards  
18700 East River Road, Ripon, CA 95366  
phone: 209-599-1186 fax: 209-599-1595

email us at: [wine@mcmanisfamilyvineyards.com](mailto:wine@mcmanisfamilyvineyards.com)