

# McMANIS

## FAMILY VINEYARDS 2021 Zinfandel

### Wine Specs

**Appellation** Lodi

**Harvest Date** Sept. 5<sup>th</sup> - October 15th 2021

**Sugar** 25.6 Deg. Brix at Harvest

**Acid** 6.2 g/L

**pH** 3.55

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

**Fermentation** Stainless Steel

**Bottling Date** First Bottling - October 2022

**Alcohol** 13.6%

**Cases Produced:** 11,000

**Suggested Retail:** \$11.99



### Wine Profile

#### Production Notes

The grapes for our Lodi Appellation 2021 Zinfandel were harvested in September and October, with an average Brix of 25.6. 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. Our blend is 75% Zinfandel with 15% Petit Verdot, 6% Teroldego and 4% Petite Sirah added in for texture & color.

#### Winemaker Notes

The hue of the medium dark purple 2021 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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