

McMANIS

FAMILY VINEYARDS

2014 North Forty Red

Wine Specs

Appellation California

Harvest Date Sept. 5 - Oct. 9, 2014

Sugar 25.6 Deg. Brix at Harvest

Acid 6.16 g/L

pH 3.58

Aging New and Used French Oak

Fermentation Stainless Steel

Bottling Date First Bottling - January 2016

Alcohol 13.72%



Wine Profile

Production Notes

The fruit for our 2014 North Forty Red was harvested between Sept. 5 - Oct. 9, 2014 with an average Brix of 25.6. 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 Oak for approximately 6 months. The blend for our 2014 North Forty Red is comprised of primarily Cabernet Sauvignon, Petit Verdot, Petite Sirah and Tannat.

Winemaker Notes

The 2014 North Forty Red is creamy and dense with highly pigmented purple in hue with a depth of color. Aromatically the wine displays substantial dark berry fruit, accompanied by mocha, and a modicum of vanilla. Similar to the 2013 the 2014 has flavors of black raspberry and blackberry are commingled with dark chocolate which is contributed from aging on French Oak.

Current Ratings

Wine Enthusiast - 91pts. Editor's Choice!!

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