

FIVE GENERATIONS  
**MCMANIS**  
FAMILY VINEYARDS®

**2017 MERLOT**  
ESTATE GROWN - LODI

WINEMAKER NOTES

The 2017 McManis Family Vineyards Merlot is medium-ruby in color and abundantly fruit-forward. The wine opens with notes of blackberry, vanilla cream, and baking spices and leads into a mid-palate dominated by black fruit, closing with a pleasing, toasty finish.

HARVEST & PRODUCTION NOTES

95% of the fruit for our 2017 Merlot came from Lodi. The remainder came from sustainable vineyards within the Valley.

The grapes for our 2017 Merlot were harvested between Sep. 20 - 28, 2017, with an average Brix of 25. 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.

BLEND

Our blend is predominantly Merlot with some Petit Verdot and Tannat added in for texture & color.

TECHNICAL DATA

Aging: French & American oak for 6 months

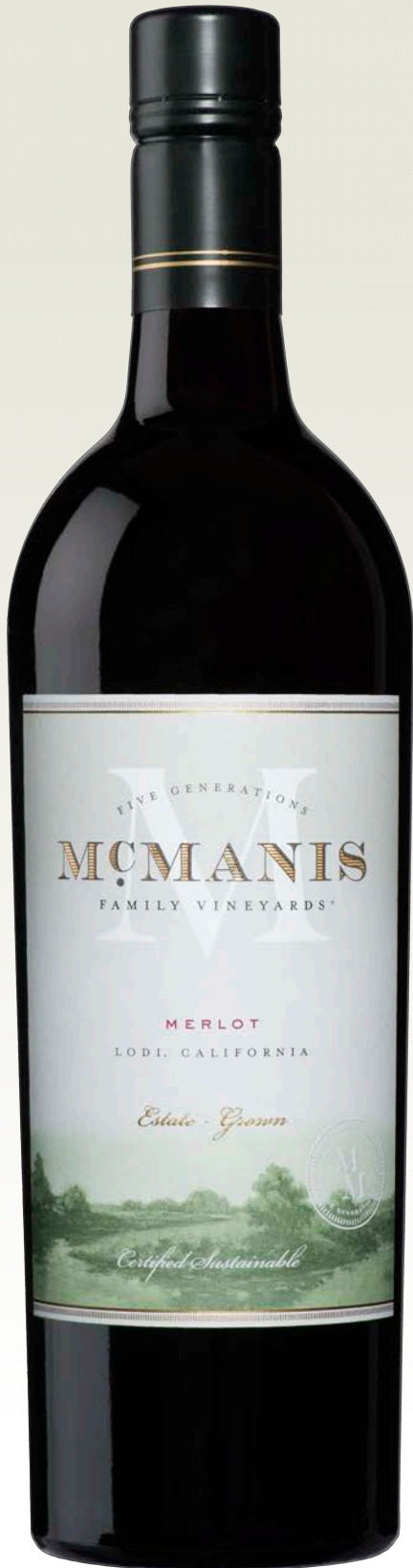
TA: 5.16 g/L

pH: 3.55

Alcohol: 13.5%

ACCOLADES

V17: 89pts BEST BUY, Wine Enthusiast, April 2019 Issue



**Quality: It's a Family Tradition**

[www.McManisFamilyVineyards.com](http://www.McManisFamilyVineyards.com)

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