



FIVE GENERATIONS
MCMANIS
FAMILY VINEYARDS®

2017 PETITE SIRAH
CALIFORNIA

WINEMAKER NOTES

Our 2017 Petite Sirah is full-bodied with a rich purple color. A delicious wine from front to back, leading with aromas and flavors of chocolate, caramel, toffee, and rich black fruit. The mid-palate is driven by mocha notes that carry through to the long, luxurious finish.

HARVEST & PRODUCTION NOTES

The majority of our 2017 Petite Sirah came from Lodi and the remainder came from sustainable vineyards within the Valley.

The grapes for our 2017 Petite Sirah were harvested between Sept. 21-Oct. 2, 2017, with an average Brix of 26.2. 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 then was aged on a combination of new and used French and American oak for 7 months.

BLEND

Our blend consists of 81% Petite Sirah with 16% Tannat and 3% Teroldego for added body and color.

TECHNICAL DATA

Aging: French & American oak for 7 months

TA: 5.82 g/L

pH: 3.58

Alcohol: 13.5%

ACCOLADES

V17: BEST BUY, Wine Enthusiast, May 2019 Issue

V17: 92pts, Tasting Panel, January/February 2019 Issue



Quality: It's a Family Tradition

www.McManisFamilyVineyards.com

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