



FIVE GENERATIONS
MCMANIS
FAMILY VINEYARDS®

2017 ZINFANDEL
ESTATE GROWN - LODI

WINEMAKER NOTES

The 2017 McManis Family Vineyards Zinfandel is a dark purple wine, loaded with notes of ripe red currant, strawberry, caramelized sugar, and toasty oak. The savory red fruit on the palate leads to soft, supple tannins and a smooth finish.

HARVEST & PRODUCTION NOTES

90% of the fruit for our 2017 Zinfandel came from Lodi. The remainder came from sustainable vineyards within the Valley.

The grapes for our 2017 Lodi Zinfandel were harvested between August 24 - September 3rd, with an average Brix of 25.3. 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.

BLEND

Our blend is predominantly Zinfandel with about 11% Petite Sirah and 9% Tannat added in for texture & color.

TECHNICAL DATA

Aging: French & American oak for 4-6 months

TA: 6.08 g/L

pH: 3.4

Alcohol: 14%

ACCOLADES

V17: 87pts BEST BUY, Wine Enthusiast, April 2019 Issue

V17: GOLD MEDAL, San Francisco Chronicle Wine Competition 2019



Quality: It's a Family Tradition

www.McManisFamilyVineyards.com

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