



FIVE GENERATIONS
MCMANIS
FAMILY VINEYARDS®

2018 ZINFANDEL

ESTATE GROWN – LODI, CALIFORNIA

WINEMAKER NOTES

The 2018 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 2018 Zinfandel came from Lodi. The remainder came from sustainable vineyards within the Valley.

The grapes for our 2018 Lodi Zinfandel were harvested between September 11th and October 6th, 2018, 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 some Teroldego and Petite Sirah added in for texture & color.

TECHNICAL DATA

Aging: French & American oak for 4-6 months

TA: 5.20 g/L

pH: 3.55

Alcohol: 14.0%

ACCOLADES

VI17: 87pts BEST BUY, Wine Enthusiast, April 2019 Issue

VI17: GOLD MEDAL, San Francisco Chronicle Wine Competition 2019



Quality: It's a Family Tradition

www.McManisFamilyVineyards.com

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