



CABERNET SAUVIGNON

ESTATE GROWN

LODI, CALIFORNIA

WINEMAKER NOTES

Dark garnet in color with a bouquet full of blueberry, blackberry and black cherry notes and a hint of smoke. Medium-bodied on the palate with juicy black currant and black cherry flavors, it finishes with rounded, creamy tannins and a hint of mocha.

HARVEST PRODUCTION NOTES

100% of the fruit for our Cabernet Sauvignon came from Lodi.

We harvested between August 20th and October 28th with an average Brix of 26.0. 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 French and American Oak for 4-6 months.

BLEND

Our Cabernet Sauvignon is a blend of 77% Cabernet with 9% Petite Sirah, 8% Petit Verdot, and 6% Tannat for added texture, body and color.

TECHNICAL DATA

Aging: French and American Oak for 4-6 months

TA: 6.10 g/L

pH: 3.56

Alcohol: 13.5%

ACCOLADES

Platinum Medal - 94 Points | Critics Challenge International Wine & Spirits Competition

Gold Medal, 2023 | SF Chronical Wine Competition

Silver Medal, 2022 | SF International Wine Competition

Silver Medal, 2022 | Houston Livestock & Rodeo Wine Competition

Silver Medal, 2023 | Los Angeles International Wine Competition

Bronze Medal, 2023 | California State Fair Wine Competition

QUALITY: IT'S A FAMILY TRADITION

www.McManisFamilyVineyards.com

