



## MERLOT

ESTATE GROWN — LODI, CALIFORNIA

### WINEMAKER NOTES

The 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

100% of the fruit for our Merlot came from Lodi.

We harvested our Merlot between September 30th and October 2nd with an average Brix of 25.8. After 6-9 days of fermentation on the skins, the resulting wine was pressed and finished fermentation in stainless steel tanks. The wine was then aged on new and used French and American Oak for 6 months.

### BLEND

Our Merlot is a blend of predominately Merlot with some Petit Verdot and Teroldego blended in for texture and color.

### TECHNICAL DATA

Aging: French and American Oak for 6 months

TA: 5.80 g/L

pH: 3.54

Alcohol: 13.5%

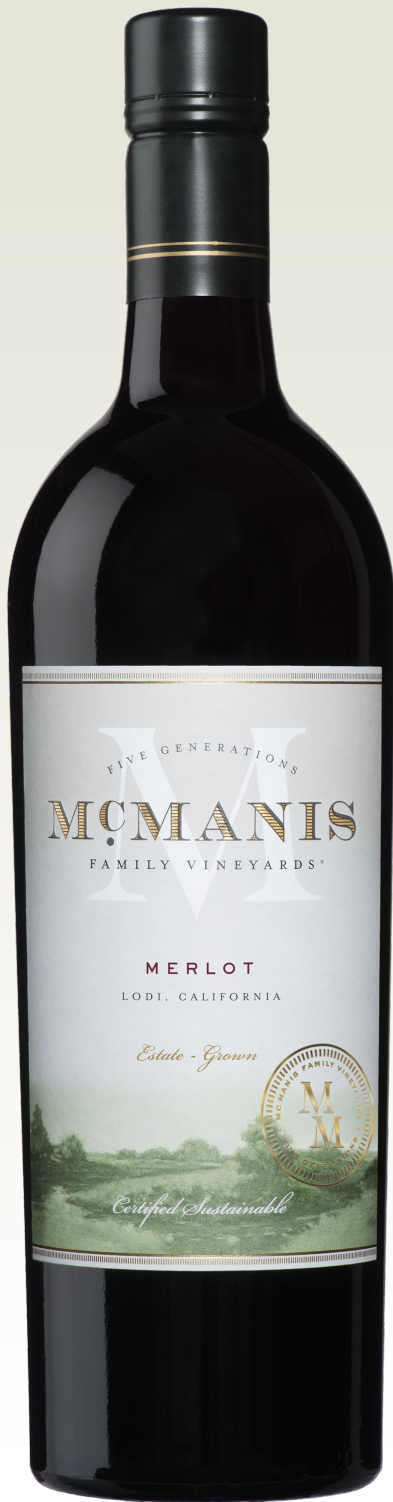
### ACCOLADES

**Best of Class, 2023** | SF Chronical Wine Competition

**Gold, 2023** | Los Angeles International Wine Competition

**Silver Medal, 2023** | California State Fair Wine Competition

**Silver Medal** | Critics Challenge International Wine & Spirits Competition, 2023



QUALITY: IT'S A FAMILY TRADITION

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

