



FIVE GENERATIONS  
**MCMANIS**  
FAMILY VINEYARDS®

**PETITE SIRAH**

ESTATE GROWN – LODI, CALIFORNIA

WINEMAKER NOTES

Our 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 Petite Sirah came from Lodi from sustainable vineyards.

The grapes for our Petite Sirah were harvested in October with an average Brix of 25.2. After 6–9 days of fermentation on the skins, the must was pressed and the resulting wine finished fermentation in stainless steel tanks. The wine was then aged on new and used French and American Oak for 7 months.

BLEND

Our Petite Sirah is a blend of 76% Petite Sirah with 24% Tannat for robust body and deep hue.

TECHNICAL DATA

Aging: French & American Oak for 7 months

TA: 6.10 g/L

pH: 3.57

Alcohol: 13.5%

ACCOLADES

V20: BEST BUY, Wine Enthusiast, Buying Guide Issue

V20: Silver Medal, 2022 Houston Rodeo Wine Competition



**Quality: It's a Family Tradition**

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

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