



# PINOT GRIGIO

### ESTATE GROWN - CALIFORNIA AVA

# WINEMAKER NOTES

The McManis Pinot Grigio is light straw in color and crisp and refreshing on the palate. Driven by notes of lemon, lime, and grapefruit with a touch of minerality, this wine is a go-to palate cleanser.

## HARVEST PRODUCTION NOTES

The fruit for our Pinot Grigio came from our sustainable River Junction Vineyard, located at the confluence of the Stanislaus and San Joaquin County Rivers. Temperatures are 2-5 degrees cooler than surrounding farmlands, creating a unique and special growing region.

Our Pinot Grigio grapes were picked fairly early in the ripening process in order to encourage citrus flavors and acid balance. The grapes were night-harvested in the month of August with an average brix of 21.5. After a gentle crush, the resulting must was immediately pressed and chilled. After crushing, the resulting must is pressed immediately and the wine is cold fermented in stainless steel until dry.

#### BLEND

Our blend is 76% Pinot Grigio with 24% Chenin Blanc for complexity and aromatics.

# TECHNICAL DATA

Aging: 100% stainless steel fermented & aged

TA: 6.1 g/L pH: 3.54 Alcohol: 11.5%

# ACCOLADES

## **2022 VINTAGE**

**Silver Medal**, **2023** | SF Chronical Wine Competition

2021 VINTAGE

**Silver Medal, 2022** | SF International Wine Competition

**Silver Medal, 2022** | Houston Livestock & Rodeo Wine Competition

QUALITY: IT'S A FAMILY TRADITION

WWW.McManisfamilyVineyards.com



