

FIVE GENERATIONS
McMANIS
FAMILY VINEYARDS®

PINOT NOIR

ESTATE GROWN – LODI, CALIFORNIA

WINEMAKER NOTES

Our Pinot Noir is light purple in color and is bursting with aroma and flavor, leading with ripe red cherry, strawberry cream, and raspberry notes. The wine is silky on the palate with red fruit and vanilla undertones, culminating in a clean, lasting finish.

HARVEST & PRODUCTION NOTES

100% of the fruit for our Pinot Noir came from estate vineyards in Lodi.

We harvested in the month of August, with an average Brix of 25.2. After 6-9 days of fermentation on the skins, the must was pressed and the resulting wine was finished fermentation in stainless steel tanks. The wine was then aged on French and American Oak for 6 months.

BLEND

Our blend is predominantly Pinot Noir with a small amount of Petite Sirah added in for texture & color.

TECHNICAL DATA

Aging: French and American Oak for 6 months

TA: 5.40 g/L

pH: 3.68

Alcohol: 13.5%

ACCOLADES

V17: BEST BUY, Wine Enthusiast, December 2018 Issue

V17: 92pts, Tasting Panel, January/February 2019 Issue

V17: GOLD MEDAL, San Francisco Chronicle Wine Competition 2019



Quality: It's a Family Tradition

www.McManisFamilyVineyards.com

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