



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 between August 17th and August 27th 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

#28 - Top 100 Best Buys | Wine Enthusiast

Gold Medal/Best of Class, 2023 | Los Angeles International Wine Competition

Gold Medal, 2023 | SF Chronical Wine Competition

Gold Medal | Critics Challenge International Wine & Spirits Competition, 2023

Gold Medal, 2023 | California State Fair Wine Competition

Silver Medal, 2022 | SF International Wine Competition

Silver Medal, 2022 | Houston Livestock & Rodeo Wine Competition

QUALITY: IT'S A FAMILY TRADITION

www.McManisFamilyVineyards.com

