



VIOGNIER

ESTATE GROWN

RIVER JUNCTION, CALIFORNIA

WINEMAKER NOTES

Light straw in color, the McManis Family Vineyards Viognier is a rich, velvety white wine with peach, pear and apricot aromas. Similar stone fruits and vanilla notes grace the palate along with a touch of minerality, leading to a smooth and decadent finish.

HARVEST PRODUCTION NOTES

100% of the fruit for our Viognier came from McManis' very own River Junction AVA, located at the confluence of the San Joaquin and Stanislaus Rivers. The vineyards here sit below the waterline most of the year, resulting in temperatures 2-5 degrees cooler than the surrounding area and a more prominent diurnal temperature swing; an excellent climate for premium Viognier.

The fruit was harvested between September 11th - 12th, averaging 26.3 Brix at harvest. The juice was cold fermented in stainless steel to retain the unique fruit characteristics of Viognier.

BLEND

Our blend is primary Viognier with some Chenin Blanc and Muscat Canelli blended in to enhance aromatics.

TECHNICAL DATA

Aging: 100% stainless steel fermented & aged

TA: 5.40 g/L

pH: 3.53

Alcohol: 13.5%

ACCOLADES

Double Gold, 2023 | California State Fair Wine Competition

Gold Medal/Best of Class, 2023 | Houston Livestock & Rodeo Wine Competition

Silver Medal, 2023 | Los Angeles International Wine Competition

Silver Medal, 2023 | SF International Wine Competition

Silver Medal, 2023 | SF Chronical Wine Competition

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

QUALITY: IT'S A FAMILY TRADITION

www.McManisFamilyVineyards.com

