



FIVE GENERATIONS
MCMANIS
FAMILY VINEYARDS®

ZINFANDEL

ESTATE GROWN – LODI, CALIFORNIA

WINEMAKER NOTES

The McManis Family Vineyards Zinfandel is a dark purple wine, loaded with notes of ripe red currant, strawberry, caramelized sugar, and toasty oak. The savory red fruit on the palate leads to soft, supple tannins and a smooth finish.

HARVEST & PRODUCTION NOTES

All of the fruit for our Zinfandel is cultivated on our estate vineyards in Lodi.

The grapes for our Zinfandel were harvested in September, with an average Brix of 25.3. After 7-9 days of fermentation in stainless steel tanks on the skins, the must was pressed and the wine finished. The wine was then aged, on average, for 4-6 months with a combination of new and used French and American Oak.

BLEND

Our blend is predominantly Zinfandel with a small amount Tannat and Petite Sirah added in for texture & color.

TECHNICAL DATA

Aging: French & American Oak for 4-6 months

TA: 6.60 g/L

pH: 3.52

Alcohol: 14%

ACCOLADES

V20: Silver Medal, 2021 SF International Wine Competition



Quality: It's a Family Tradition

www.McManisFamilyVineyards.com

© 2022 MCMANIS FAMILY VINEYARDS, RIPON, CA. ALL RIGHTS RESERVED.