



## 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 2020 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 about 11% Tannat and 11% 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

**Double Gold, 2023** | SF Chronical Wine Competition

**Double Gold, 2022** | SF International Wine Competition

**Silver Medal, 2023** | California State Fair Wine Competition

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

**Silver Medal, 2023** | Los Angeles International Wine Competition

QUALITY: IT'S A FAMILY TRADITION

[www.McManisFamilyVineyards.com](http://www.McManisFamilyVineyards.com)

