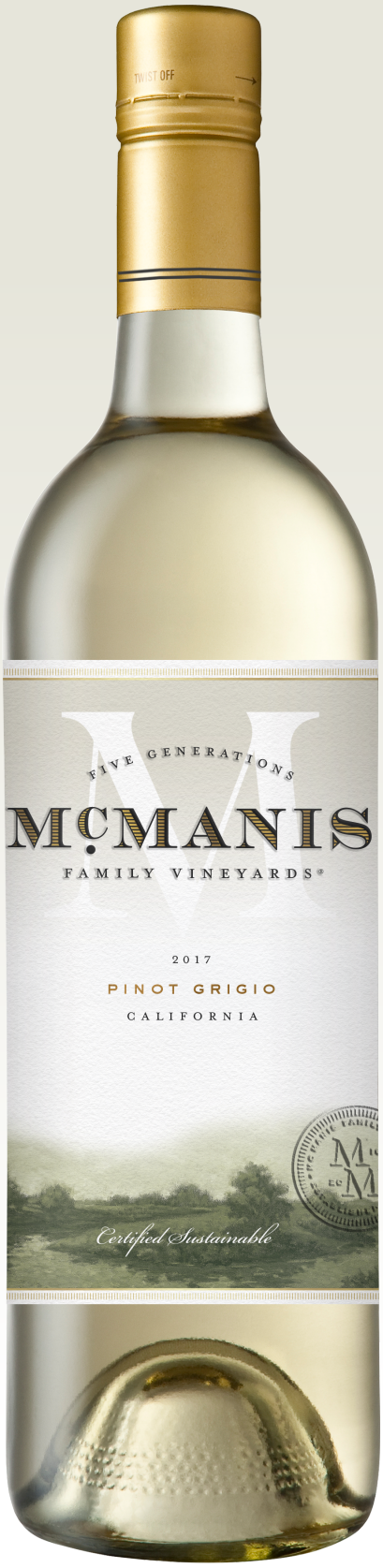

FIVE GENERATIONS

McMANIS

FAMILY VINEYARDS®

2017 PINOT GRIGIO

CALIFORNIA

WINEMAKER NOTES

The McManis 2017 Pinot Grigio is light straw in color and crisp and refreshing on the palate. Driven by notes of lemon, lime, and grapefruit with a touch of minerality, this wine is a go-to palate cleanser.

HARVEST & PRODUCTION NOTES

The fruit for our 2017 Pinot Grigio came from multiple sustainable vineyards within the Valley in addition to some from Clarksburg and some from our own River Junction vineyards.

Our Pinot Grigio were picked fairly early in the ripening process in order to encourage citrus flavors and acid balance. The grapes were night-harvested between August 5 – 8 with an average brix of 21.5. After a gentle crush, the resulting must was immediately pressed and chilled. After crushing, the resulting must is pressed immediately and the wine is cold fermented in stainless steel until dry.

BLEND

Our blend is predominantly Pinot Grigio with a small dose of Chenin Blanc and Sauvignon Blanc for complexity and aromatics.

TECHNICAL DATA

Aging: 100% stainless steel fermented & aged
TA: 6.24 g/L
pH: 3.50
Alcohol: 11.5%

ACCOLADES

V16: The Wine Enthusiast, BEST BUY, December 2017 Issue

LODI RULES · SUSTAINABLE WINEGROWING · CERTIFIED GREEN

CERTIFIED CALIFORNIA SUSTAINABLE WINEGROWING

Quality: It's a Family Tradition

www.McManisFamilyVineyards.com

© 2018 MCMANIS FAMILY VINEYARDS, RIPON, CA. ALL RIGHTS RESERVED.