



FIVE GENERATIONS
MCMANIS
FAMILY VINEYARDS®

CHARDONNAY

ESTATE GROWN – RIVER JUNCTION AVA

WINEMAKER NOTES:

Light golden straw in color with bright fruit aromas of pear, melon, and peach. The palate is driven by notes of stone-fruit, banana, vanilla, and a hint of buttered popcorn. Rich and decadent, our Chardonnay can be enjoyed on its own or with a delicious meal.

HARVEST & PRODUCTION NOTES:

100% of the fruit for our Chardonnay 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. Perfect for growing quality Chardonnay.

We harvested between August 4th and September 14th with an average Brix of 24.4. The wine was cold fermented in stainless steel and filtered prior to oak aging. Approximately two thirds of the wine was allowed to go through malolactic fermentation to add complexity and texture.

BLEND:

100% Chardonnay

TECHNICAL DATA:

Aging: French and American Oak for 4 months TA: 5.50
g/L
pH: 3.62
Alcohol: 13.5%

ACCOLADES:

V21: Silver Medal, 2023 Houston Livestock & Rodeo Wine Competition
V21: Silver Medal, 2023 SF Chronicle Wine Competition
V21: Bronze Medal, SF International Wine Competition



Quality: It's a Family Tradition

www.McManisFamilyVineyards.com

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