

FIVE GENERATIONS  
**McMANIS**  
FAMILY VINEYARDS®

**MERLOT**

ESTATE GROWN – LODI, CALIFORNIA

WINEMAKER NOTES:

The McManis Family Vineyards Merlot is medium-ruby in color and abundantly fruit-forward. The wine opens with notes of blackberry, vanilla cream, and baking spices and leads into a mid-palate dominated by black fruit, closing with a pleasing, toasty finish.

HARVEST & PRODUCTION NOTES:

100% of the fruit for our Merlot came from Lodi.

We harvested our Merlot between September 30th and October 2nd with an average Brix of 25.8. After 6-9 days of fermentation on the skins, the resulting wine was pressed and finished fermentation in stainless steel tanks. The wine was then aged on new and used French and American Oak for 6 months.

BLEND:

Our Merlot is a blend of predominately Merlot with some Petit Verdot and Teroldego blended in for texture and color.

TECHNICAL DATA:

Aging: French and American Oak for 6 months TA:

5.80 g/L

pH: 3.54

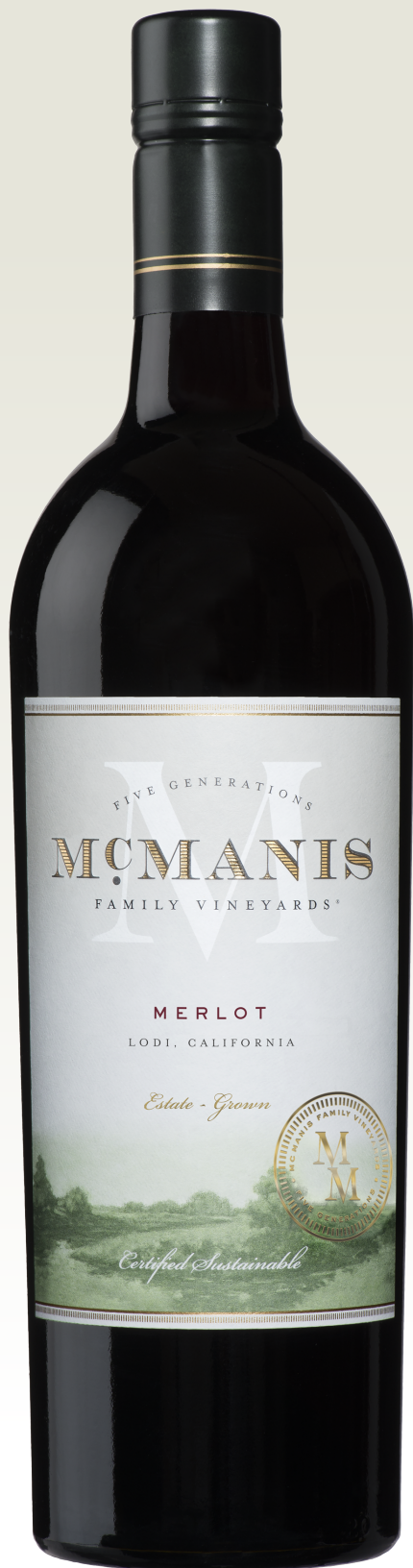
Alcohol: 13.5%

ACCOLADES:

V21: Best of Class, 2023 SF Chronicle Wine Competition

V20: Double Gold, 2023 SF International Wine Competition

V20: Bronze Medal, 2022 Houston Rodeo Wine Competition



Quality: It's a Family Tradition

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

