





PETITE SIRAH ESTATE GROWN – LODI, CALIFORNIA

WINEMAKER NOTES:

Our Petite Sirah is full-bodied with a rich purple color. A delicious wine from front to back, leading with aromas and flavors of chocolate, caramel, toffee, and rich black fruit. The mid-palate is driven by mocha notes that carry through to the long, luxurious finish.

HARVEST & PRODUCTION NOTES: The majority of our Petite Sirah came from Lodi from sustainable vineyards.

The grapes for our Petite Sirah were harvested between

October 3rd and October 12th with an average Brix of 25.2. After 6-9 days of fermentation on the skins, the must was pressed and the resulting wine finished fermentation in stainless steel tanks. The wine was then aged on new and used French and American Oak for 7 months.

BLEND:

Our Petite Sirah is a blend of 76% Petite Sirah with 24% Tannat for robust body and deep hue.

TECHNICAL DATA:

Aging: French & American Oak for 7 months TA: 6.10 g/L

pH: 3.57 Alcohol: 13.5%

ACCOLADES: V20: Gold Medal, 2023 SF Chronicle Wine Competition V20: Silver Medal, 2023 SF International Wine Competition V20: Silver Medal, 2023 Houston Livestock & Rodeo Wine Competition V20: BEST BUY, Wine Enthusiast, Buying Guide Issue





Quality:It'saFamilyTradition www.McManisFamilyVineyards.com

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