



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

91 Points & Best Buy, 2024 | Wine Enthusiast, June/July Issue (V22)

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 (V20)

Quality: It's a Family Tradition

McManisFamilyVineyards.com

