



VIOGNIER

ESTATE GROWN - RIVER JUNCTION AVA

WINEMAKER NOTES

Light straw in color, the McManis Family Vineyards Viognier is a rich, velvety white wine with peach, pear and apricot aromas. Similar stone fruits and vanilla notes grace the palate along with a touch of minerality, leading to a smooth and decadent finish.

HARVEST PRODUCTION NOTES

100% of the fruit for our Viognier came from McManis' very own River Junction AVA, located at the confluence of the San Joaquin and Stanislaus Rivers. The vineyards 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; an excellent climate for premium Viognier.

The fruit was harvested between September 11th - 12th, averaging 26.3 Brix at harvest. The juice was cold fermented in stainless steel to retain the unique fruit characteristics of Viognier.

BLEND

This wine is primarily Viognier with some Muscat Canelli blended in to enhance aromatics.

TECHNICAL DATA

Aging: 100% stainless steel fermented & aged

TA: 5.40 g/L

pH: 3.53

Alcohol: 13.5%

ACCOLADES

95 pts, Double Gold, Best of Class, V2024 | OC Fair

93 pts & Best Buy, V2023 | Wine Enthusiast

Gold, Top of Class, V2023 | San Antonio Rodeo

Silver, Reserve Class Champion, V2023 | Houston Rodeo

Gold, Class Champion, V2023 | Fort Worth Rodeo

Gold, V2023 | SF Chronicle

Quality: It's a Family Tradition

McManisFamilyVineyards.com

