



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 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.

TECHNICAL DATA

Aging: French and American Oak for 4 months

TA: 5.50 g/L

pH: 3.62

Alcohol: 13.5%

ACCOLADES

94 Points, Best of Class, Gold Medal, V2023 | LA International
Silver Medal, V2024 | Critics Challenge

91 pts & Best Buy, V2023 | Wine Enthusiast

Silver Medal, V2023 | Fort Worth Rodeo Wine Competition

Silver Medal, V2023 | Houston Rodeo Wine Competition

Quality: It's a Family Tradition

McManisFamilyVineyards.com

