

**MCMANIS**

*Cabernet Sauvignon 2021*

**\$28.61\***

\* Suggested retail price

**MCMANIS**  
FAMILY VINEYARDS

 Sustainable  Vegan

|                                                                                    |                       |                                   |
|------------------------------------------------------------------------------------|-----------------------|-----------------------------------|
|    | Product code          | 207803                            |
|    | Format                | 12x750ml                          |
|    | Listing type          | Speculative                       |
|    | Status                | Available                         |
|    | Type of product       | Still wine                        |
|    | Country               | United States                     |
|    | Regulated designation | American Viticultural Areas (AVA) |
|    | Region                | California                        |
|    | Subregion             | San Joaquin, Lodi                 |
|    | Varietal(s)           | Cabernet Sauvignon                |
|    | Varietal(s)           | Petite Sirah                      |
|    | Varietal(s)           | Petit Verdot                      |
|    | Varietal(s)           | Tannat                            |
|  | Colour                | Red                               |

#### ABOUT THIS WINERY

McManis Family Vineyards is a grower and vintner of premium varietal winegrapes located in the Northern Interior of California. The company was founded in 1990 by Ron and Jamie McManis - fourth generation family farmers. The McManis family has been growing grapes in this region since 1938.

#### TASTING NOTES

Dark garnet in color with a bouquet full of blueberry, blackberry and black cherry notes and a hint of smoke. Medium-bodied on the palate with juicy black currant and black cherry flavors, it finishes with rounded, creamy tannins and a hint of mocha.

#### PRODUCTION NOTES

The Cabernet Sauvignon is 100% estate fruit and was harvested between August 20th and October 28th with an average Brix of 26.0. After 7-9 days of fermentation on the skins, the resulting wine was pressed and finished fermentation in stainless steel tanks. The wine was then aged on French and American Oak for 4-6 months. a final blend of 77% Cabernet with 9% Petite Sirah, 8% Petit Verdot, and 6% Tannat for added texture, body and color.



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