

WINE FACT SHEET

2006 SORELLE PER SEMPRE PAICINES



VINEYARD

As our youngest vines begin their journey of growth and prosperity, we separate their fruit into our Sorelle Per Sempre program. These younger vines produce fruit that offers up-front flavors with approachable complexity.

HARVEST

As with all of our vineyard blocks, the fruit for our Sorelle Per Sempre blend is picked at optimal ripeness. The extra sun exposure afforded to fruit from these younger vines, due to smaller vine canopies, often means they are harvested earlier in the season, with softer fruit acids, creating lush, gentle wines.

AGING

Following a short fermentation in contact with the skins, our Sorelle Per Sempre is barrel-aged in a combination of French and American Oak, 30% New, giving it the best possible flavor structure to match the dark berry fruit components.

FINISHING

In mid-winter following the first year in barrel, the blend was created using 49% Cabernet Sauvignon, 18% Merlot, 16% Cabernet Franc, 9% Petit Verdot, and 8% Malbec. The wine was then re-barreled and aged for a full 6 months longer than our other reds, adding to the complexity of this wine.

WINEMAKER'S ASSESSMENT

Sorelle per Sempre (So-rel-lay per Sem-pray) roughly translates to "Sister's Forever" in Italian and is named in honor of Matt's 3 daughters. This wine was built with power in mind, with a strong presence of Cabernet Sauvignon supported by the dense fruit of our Merlot. The resulting blend offers deep flavors of plum and cassis that will satisfy now, but will continue to improve in bottle for several years to come.

-- Dan Kleck

STATISTICS

Final

14.4% Alcohol / 970 Cases Produced

Blend

49% Cabernet Sauvignon, 18% Merlot, 16% Cabernet Franc, 9% Petit Verdot, 8% Malbec



Donati Family Vineyard is a family-run vineyard and winery, growing grapes since 1998 in Paicines, CA.