

WINE FACT SHEET

2007 CHARDONNAY PAICINES



VINEYARD

Ideal fruit ripeness is essential to optimum success with Central Coast Chardonnay. At Donati Family Vineyard, this variety is planted on steeply-sloped, southern exposed hills, allowing the maximum sunlight to reach the slowly ripening grapes. The sharp inclines also prevent frost damage by moving cold air downhill during the early spring when low temperatures can damage tender green shoots. Our Chardonnay is planted in shallow, gravelly loams with limestone deposits.

HARVEST

Hand harvested in late September, the Chardonnay grapes are picked during the cool early morning hours and rapidly dispatched to the winery for whole cluster pressing. The wine is then held overnight in tanks and immediately inoculated with specific yeast strains designed to enhance the natural fruit characteristics.

WINEMAKER'S ASSESSMENT

The 2007 Chardonnay exhibits a brilliant straw-yellow color with aromas of tropical fruit and a clearly defined lemon zest. You'll soon find this your favorite white wine – delicate and delectable, carefully grown in our estate vineyards and nurtured in our cellars on California's cool Central Coast.

-- Dan Kleck

STATISTICS

Harvest

28.8 degrees Brix / 3.59 pH / .57 g/L Total Acidity

Final

14.2% Alcohol / 100% barrel fermentation in French Oak / 1585 Cases Produced

Blend

100% Chardonnay

AGING

Utilizing one and two year old French Oak barrels in 100% of the Chardonnay lot, the wine aged for 9 months and gained tremendous body and texture while imparting delicate levels of oak, from both the toasting regime as well as regular Battonage, the stirring of settled yeast solids back into the wine.

FINISHING

The Chardonnay was racked from barrel to tank and filtered prior to bottling in the spring of 2008.



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

WINE FACT SHEET

2007 PINOT GRIGIO PAICINES



VINEYARD

The Donati Family Vineyard 2007 Pinot Grigio was crafted in the style of the finest Northern Italian white wines. This choice of style reflects the fact that cooling afternoon breezes flowing through our high elevation vineyard site at the crest of the Paicines Hills provide balanced acidity to our grapes.

HARVEST

This grey-pigmented version of the Pinot family occasionally sports a light salmon tint, as seen in our 2007 release. The grapes were hand-picked at peak maturity and whole cluster pressed to extract rich fruit flavors from the grapes with minimal impact from the skin tannins, which can add a bitter element to the finished wine.

AGING

The primary aromas evolving from the start of fermentation, initiated at cold temperatures in stainless steel vats, exhibited a slightly pungent, smoky note, with hints of honeydew melon. After a long, slow fermentation process, the riches of our efforts began to emerge on the lush-textured palate, with apricot nectar and fruit cocktail merging with mild anise flavors, evolving through to a fresh, full-bodied mouth-feel.

FINISHING

Following several months in vat, the yeast solids naturally settle to the bottom of the tank, the wine is then clarified and bottled.

WINEMAKER'S ASSESSMENT

The Donati Family Vineyard 2007 Pinot Grigio is clearly a crowd-pleaser that will enhance any casual gathering. Try it as an afternoon sipping wine, or pair it with any casual luncheon fare. You'll find this wine a uniquely crafted beverage that is readily approachable and easy to enjoy.

-- Dan Kleck

STATISTICS

Harvest

25.7 degrees Brix / 36.8 pH / .38 g/L Total Acidity

Final

14.1% Alcohol / 600 Cases Produced

Blend

100% Pinot Grigio



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

WINE FACT SHEET

2007 PINOT BLANC PAICINES



VINEYARD

The small block of 5 acres is a 40-plus year resident of our Paicines vineyard, and the only vines that did not get razed when the property was purchased and reconditioned in 1998. This mature vineyard block bears sparingly, producing delicate grapes that are cluster thinned prior to harvest.

HARVEST

The Pinot Blanc grapes are hand-selected, with only the ripest clusters allowed into the picking bins during the early-morning harvest. The grapes are then delivered cold to the winery, where they are carefully handled and gently pressed, yielding juice that is low in solids and phenols, optimal in freshness.

AGING

The newly pressed juice, low in solids, was racked to stainless vats for temperature-controlled fermentation using yeast strains that capture the delicate aromatics of the varietal. Slow to ferment, this method is characterized by its capacity to deliver a wine with a fruity mid-palate, while maintaining a distinctive mineral profile on the finish.

FINISHING

The 2007 Pinot Blanc was racked to tank, filtered, cold settled and stabilized prior to bottling in the Spring of 2008.

WINEMAKER'S ASSESSMENT

Redolent with white peach aromas, this exquisitely balanced, refreshing wine showcases fresh papaya and white pineapple flavor elements, framed by an intensely fruity lemon-bar character on the palate. Certain to be a favorite summer sipping wine, Donati Family Vineyard 2007 Pinot Blanc was crafted in limited quantities for the discriminating white wine lover.

-- Dan Kleck

STATISTICS

Harvest

25.5 degrees Brix / 3.73 pH / .47 g/L Total Acidity

Final

14.1% Alcohol / 427 Cases Produced

Blend

100% Pinot Blanc



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