

# WINE FACT SHEET

## 2008 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 is racked to stainless steel vats for temperature-controlled fermentation using yeast strains that capture the delicate aromatics of this variety. 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 2008 Pinot Blanc was racked to tank, filtered, cold settled and stabilized prior to bottling in the Spring of 2009.

### WINEMAKER'S ASSESSMENT

Intensely aromatic, this vintage of Pinot Blanc shows intense banana and lemony floral notes in the nose, and true elegance on the palate. Bone dry with a mineral tang, this is our best effort yet with this varietal.

-- Dan Kleck

### STATISTICS

#### *Harvest*

23.8 degrees Brix / 3.68 pH / 6.3 g/L Total Acidity

#### *Final*

14.5% Alcohol / 468 Cases Produced

#### *Blend*

100% Pinot Blanc



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