



DONATI FAMILY VINEYARD

2007 Cabernet Sauvignon

2011 San Francisco Chronicle Wine Competition

Silver Medal Winner



Vineyard & Harvest

The 2007 growing season started with bud break in mid March after a cool and dry winter. With the lack of rainfall, vine canopies were below normal vigor which produced small clusters with tiny berries. Temperatures during the growing season were very calm and consistent making it possible to harvest at the optimum maturity producing our best vintage yet.

Winemaking

100% Stainless Steel Fermented
Pumpovers: 2 times daily during fermentation.

Aging

100% Barrel Aged; 16% New FO, 17% New AO, 39% Used FO, 28% Used AO for 20 months.

Tasting Notes

Aroma: Raspberry, cherry and toast.
Palate: Red berry having soft tannin on the mid palate balanced with moderate acid and a cola finish.

Harvest Notes

Harvest Date: 9/17–9/19/07
Harvest Brix: 25.0 degrees

Bottling Notes

Blend: 90% Cabernet Sauvignon
5% Merlot
3% Petit Verdot
2% Cabernet Franc

Appellation: Paicines
Bottling Date: 6/10/09
Alcohol: 14.6% Alcohol by Volume
Cases Produced: 1769

2720 Oak View Rd.

Templeton, CA 93465
info@donatifamilyvineyard.com

(877) 511-9463