



DONATI FAMILY VINEYARD
2008 Cabernet Franc

Vineyard & Harvest

The 2008 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
Open top fermentation utilizing twice daily punch-downs

Aging

100% Barrel Aged; 25% New French Oak, 13% New American Oak, 37% Neutral French Oak, 25% Neutral American Oak for 17 months

Tasting Notes

Aroma: Raspberry, violets, tobacco
Palate: Red berry fruit, medium bodied, firm tannin

Bottling Notes

Blend: 83% Cabernet Franc
14% Merlot
3% Cabernet Sauvignon

Appellation: Paicines
Bottling Date: 3/3/10
Alcohol: 14.2% Alcohol by Volume
Cases Produced: 394 cases

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