



## DONATI FAMILY VINEYARD

### 2008 Merlot

#### 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; 54% New French Oak, 17% New American Oak, 25% Neutral French Oak, 4% Neutral American Oak for 32 months.

#### Tasting Notes

Aroma: Bright Cherry and Earthy notes  
Palate: Lush tannins and acid on the mid palate with lingering cherry on the finish.

#### Harvest Notes

Harvest Brix: 24.8 degrees

#### Bottling Notes

Blend: 90% Merlot  
4% Cabernet Franc  
3% Malbec  
3% Cabernet Sauvignon

Appellation: Paicines

Bottling Date: 7/20/11

Bottling Analysis: TA = 6.08g/L, pH = 3.72, RS = 0.20g/L

Alcohol: 14.8% Alcohol by Volume

Cases Produced: 604

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