



DONATI FAMILY VINEYARD

2008 Syrah

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; 14% New French Oak, 57% Neutral French Oak, 29% Neutral American Oak for 32 months.

Tasting Notes

Aroma: Smoke, dark berry fruit
Palate: Dried herbs, briar fruit with a hint of chocolate

Bottling Notes

Blend: 96% Syrah
2% Merlot
2% Cabernet Sauvignon

Appellation: Paicines

Bottling Date: 7/21/11

Bottling Analysis: TA = 6.98g/L, pH = 3.76, RS = 0.2g/L

Alcohol: 15% Alcohol by Volume

Cases Produced: 379

2720 Oak View Rd.

Templeton, CA 93465
info@donatiwine.com

(877) 511-9463