



## DONATI FAMILY VINEYARD

### 2009 Pinot Blanc



#### Vineyard & Harvest

The 2009 growing season opened with bud break in mid March. With unseasonably warm temperatures, the vines grew strong and vigorous through bloom and into *verasion*. The vineyard was blessed with a heavy fruit set and a minimum amount of shatter in each block. Multiple crews were sent through the vineyard to thin out green and unripe fruit prior to harvest so only the ripest, most flavorful clusters were harvested. The winery saw the first fruit of the year on September 3, when several days in the high 90's sped up the ripening process. In mid October, Paicines received over 6 inches of rain which slowed the harvest down for varieties like Cabernet Sauvignon, Petite Verdot, and Cabernet Franc. With the extra hang time late ripening varieties possessed optimum ripeness and concentration.

#### Winemaking

100% Stainless Steel Fermented

#### Aging

100% Stainless Steel

#### Tasting Notes

Aroma: Apple, honeysuckle and stone fruit.

Palate: Tropical, full bodied with crisp acid on the finish.

#### Harvest Notes

Harvest Date: 9/15/09

Harvest Brix: 23.1 degrees

Fermentation: Stainless Steel

#### Bottling Notes

Blend: 82% Pinot Blanc  
15% Pinot Grigio  
3% Chardonnay

Appellation: Paicines

Bottling Date: 3/26/10

Bottling Analysis: TA = 5.78g/L, pH = 3.55, RS = 1.52g/L

Alcohol: 14.0% Alcohol by Volume

Cases Produced: 415

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