



Donati

2015 THE IMMIGRANT

WINEMAKING -

*100% STAINLESS STEEL FERMENTATION WITH
TWICE DAILY PUNCH-DOWNS*

AGING -

*30 MONTHS: 11% NEW FRENCH OAK,
6% NEW AMERICAN OAK, 6% NEW RUSSIAN OAK*

TASTING NOTES -

*AROMA – CHERRY, BOYSENBERRY, TOBACCO,
WHITE PEPPER*

*PALATE – LAYERS OF COMPLEX OAK STRUCTURE,
MOCHA, RASPBERRY, CRANBERRY SAUCE*

*FINISH – MEDIUM PLUS FINISH, SPICY BLACK
PEPPER*

BOTTLING NOTES -

BLEND - 100% MERLOT

APPELLATION - PAICINES - CENTRAL COAST

CASES PRODUCED - 1791 6X750ML

ALCOHOL – 15.4%

RS - 0.06%

MALIC ACID G/L – 0.01

TA G/L – 5.85

PH - 3.86