



Donati

2016 MERLOT

WINEMAKING -

100% STAINLESS STEEL FERMENTATION WITH TWICE DAILY PUNCH-DOWNS

AGING -

30 MONTHS: 9% NEW FRENCH OAK,

TASTING NOTES -

AROMA – BLACKBERRY, RASPBERRY, VANILLA, BROWN SUGAR

PALATE – FRUIT HEAVY. EASY VELVETY TANNIN, SLIGHT RESIN FROM OAK

FINISH – MEDIUM LONG FINISH, EXCELLENT BALANCE, LINGERING SPICY OAK.

BOTTLING NOTES -

BLEND - 99% MERLOT, 1% MALBEC

APPELLATION - PAICINES - CENTRAL COAST

CASES PRODUCED – 908 12X750ML

ALCOHOL – 14.3 %

RS - 0.059%

MALIC ACID G/L – 0.11

TA G/L – 6.0

PH - 3.76