

Donati

2017 THE IMMIGRANT



WINEMAKING -

100% STAINLESS STEEL FERMENTATION WITH TWICE DAILY PUMP OVERS

AGING -

*31 MONTHS: 13% NEW FRENCH OAK,
23% NEW AMERICAN OAK*

TASTING NOTES -

AROMA – CHERRY BOMB, SMOKEHOUSE BBQ. GOOD GRAPHITE, ELDERBERRY, SLIGHT PLUM FLESH

PALATE – SWEET/RIPE RASPBERRY, CHERRY COLA, MOCHA, CHOCOLATE COVERED CHERRY. JUICY, PLUSH TANNIN, SLIGHTLY SPICY. EDGE OF WHITE PEPPER

FINISH – MEDIUM, BALANCED FINISH. VANILLA AND CARAMELIZED BROWN SUGAR MEETS RAINIER CHERRY

BOTTLING NOTES -

BLEND - 100% MERLOT

APPELLATION - PAICINES - CENTRAL COAST

CASES PRODUCED – 1113 CASES 6X750ML

ALCOHOL – 14.4 %

RS - 0.10%

MALIC ACID G/L – 0.06

TA G/L – 5.20

PH - 3.63