



Donati

2017 MERLOT

WINEMAKING -

100% STAINLESS STEEL FERMENTATION WITH TWICE DAILY PUNCH-DOWNS

AGING -

*28 MONTHS: 14% NEW AMERICAN OAK,
7% NEW HYBRID OAK*

TASTING NOTES -

*AROMA – STRAWBERRY BOMB, RASPBERRY AND
MARASCHINO*

*PALATE – BRIGHT ACID, FRUITY, CHOCOLATE MOUSSE
AND SUGAR COOKIE VANILLA*

*FINISH – CHARRED BBQ AND DUCK FAT OAK. PERFECT
BALANCE*

BOTTLING NOTES -

*BLEND - 97% MERLOT, 3% MOURVEDRE
APPELLATION - PAICINES - CENTRAL COAST*

CASES PRODUCED – 712 12X750ML

ALCOHOL – 14.3 %

RS - 0.24%

MALIC ACID G/L – 0.07

TA G/L – 4.7

PH - 3.73