



Donati

2018 CLARET

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

AGING - 23 MONTHS: 13% NEW FRENCH OAK,
7% NEW AMERICAN OAK,
2% NEW RUSSIAN OAK

TASTING NOTES -

AROMA – BLACK PEPPER AND PLUM DOMINATE.
CHEWY BLUEBERRIES.

PALATE – SMOOTH RASPBERRIES, SWEET CONFECTIONERS'
SUGAR. GRAPHITE AND SLIGHT MINERALITY
WELCOMED ON BACK PALATE.

FINISH – CHERRY COLA. FRUIT FORWARD WITH A MEDIUM
LONG FINISH. ESPRESSO BEANS.

BOTTLING NOTES -

BLEND - 42% CABERNET SAUVIGNON, 42% MERLOT,
9% MALBEC, 5% PETIT VERDOT, 2% CABERNET FRANC

APPELLATION - PASO ROBLES

CASES PRODUCED – 2986 12X750ML

ALCOHOL – 13.8 %

RS – 0.14%

MALIC ACID G/L – 0.04

TA G/L – 5.20