

# *Donati*

## 2018 THE IMMIGRANT



### **WINEMAKING -**

*100% STAINLESS STEEL FERMENTATION WITH TWICE DAILY PUMP OVERS*

### **AGING -**

*30 MONTHS: 8% NEW EASTERN EUROPEAN OAK,  
8% NEW AMERICAN OAK*

### **TASTING NOTES -**

*AROMA – CHOCOLATE COVERED CHERRIES, STRAWBERRY,  
CHOCOLATE MALT, HINTS OF GRAPHITE AND LEATHER*

*PALATE – EXCELLENT ACID TO STRUCTURE MOUTHFEEL.  
RIPE BLACKBERRIES, SALTED CARAMEL, WHITE CHOCOLATE  
AND TOFFEE*

*FINISH – LONG FINISH, NOTES OF MEXICAN CHOCOLATE,  
MOCHA AND LINGERING BLUEBERRY*

### **BOTTLING NOTES -**

*BLEND - 96% MERLOT, 4% PETIT VERDOT*

*APPELLATION - PASO ROBLES*

*CASES PRODUCED – 380 CASES 6X750ML*

*ALCOHOL – 15.1 %*

*RS - 0.14%*

*MALIC ACID G/L – 0.03*

*TA G/L – 5.85*

*PH - 3.86*