

Donati

2021 THE IMMIGRANT

WINEMAKING -

100% STAINLESS STEEL FERMENTATION WITH TWICE DAILY PUMP OVERS

AGING -

30 MONTHS: 54% NEW AMERICAN OAK

TASTING NOTES -

AROMA – FRESH BLUEBERRY, CANDIED CHERRIES, CARAMEL AND VANILLA

PALATE – PLUM AND RASPBERRY DOMINATE AT FIRST SIP. SPICY AND WELL INTEGRATED OAK.

FINISH – BLACK CHERRY AND MILK CHOCOLATE DOMINATE THE BALANCED FINISH.

BOTTLING NOTES -

BLEND - 100% MERLOT

APPELLATION - PASO ROBLES

CASES PRODUCED – 528 CASES 6x750ML

ALCOHOL – 14.4 %

RS - 0.15%

MALIC ACID G/L – 0.03

TA G/L – 5.70

pH - 3.65

