



Donati

2015 CLARET

WINEMAKING -

100% STAINLESS STEEL FERMENTATION WITH TWICE DAILY PUNCH-DOWNS

AGING -

26 MONTHS: 8% NEW FRENCH, 7% NEW AMERICAN, 2% NEW EASTERN EUROPEAN OAK

TASTING NOTES -

AROMA – FRUIT FORWARD NOTES OF PLUM, CRANBERRY

PALATE – RAINIER CHERRY, RASPBERRY, BRIGHT ACIDS

FINISH – MEDIUM FINISH, LINGERING FRUIT WITH NOTES OF COFFEE AND MOCHA.

BOTTLING NOTES -

BLEND - 44% CABERNET SAUVIGNON, 33% MERLOT, 11% MALBEC, 7% PETIT VERDOT, 5% CABERNET FRANC

APPELLATION - PAICINES - CENTRAL COAST

CASES PRODUCED - 4235 12X750ML

ALCOHOL – 13.8%

RS - 0.04%

MALIC ACID G/L – 0.12

TA G/L – 5.93

pH - 3.87