



Donati

2015 CABERNET SAUVIGNON

WINEMAKING -

100% STAINLESS STEEL FERMENTATION WITH TWICE DAILY PUNCH-DOWNS

AGING -

26 MONTHS: 6% NEW FRENCH OAK, 5% NEW AMERICAN OAK, 5% NEW EASTERN EUROPEAN OAK, 11% NEW HYBRID OAK, 10% NEW RUSSIAN OAK

TASTING NOTES -

AROMA – STRAWBERRY, RASPBERRY, BLACKBERRY, MILK CHOCOLATE

PALATE – VELVET TANNINS AND CHOCOLATE SMOOTHIE. BALANCED ACIDITY. HAZELNUT, MOCHA, BLACKBERRY

FINISH – MEDIUM PLUS FINISH, SMOOTH, AGED BOURBON OAK UNDERTONE

BOTTLING NOTES -

*BLEND - 90% CABERNET SAUVIGNON,
6% PETIT VERDOT, 4% MERLOT*

*APPELLATION - PAICINES - CENTRAL COAST
CASES PRODUCED - 2672 12X750ML*

ALCOHOL – 13.8%

RS - 0.056%

MALIC ACID G/L – 0.14