



# *Donati*

## 2016 CABERNET FRANC

### **WINEMAKING -**

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

### **AGING -**

*28 MONTHS: 34% NEW FRENCH OAK,  
21% NEW AMERICAN OAK*

### **TASTING NOTES -**

*AROMA – DARK PURPLE FRUIT, MOCHA, PENCIL SHAVINGS.  
NICE OAK BOMB*

*PALATE – HUGE MOUTHFEEL, INTENSE AND BALANCED  
TANNINS. BLUEBERRY COBBLER, HINTS OF VANILLA,*

*FINISH – NICE AND GRIPPY, MEDIUM PLUS FINISH. CHEWY  
BLUEBERRY REMAIN ON PALATE*

### **BOTTLING NOTES -**

*BLEND - 98% CABERNET FRANC,  
2% CABERNET SAUVIGNON*

*APPELLATION - PAICINES - CENTRAL COAST*

*CASES PRODUCED - 664 12X750ML*

*ALCOHOL - 14.3%*

*RS - 0.055%*

*MALIC ACID g/L – 0.02*

*TA g/L – 6.34*

*pH - 3.74*

### **ACCOLADES -**