



Donati

2016 CLARET

WINEMAKING -

100% STAINLESS STEEL FERMENTATION WITH TWICE DAILY PUNCH-DOWNS

AGING -

*23 MONTHS: 13% NEW FRENCH OAK,
7% NEW AMERICAN OAK, 2% NEW RUSSIAN OAK*

TASTING NOTES -

AROMA – CHERRY COLA, BOYSENBERRY, CHOCOLATE DIPPED BLUEBERRY

PALATE – WELL BALANCED, MEDIUM BODIED WITH WELL INTEGRATED TANNINS. NOTES OF BLACKBERRY, BOYSENBERRY, MOCHA.

FINISH – MOCHA AND GRAPHITE LINGER, CANDIED CHERRY, MEDIUM LENGTH

BOTTLING NOTES -

*BLEND - 43% CABERNET SAUVIGNON,
42% MERLOT, 7% MALBEC, 5% CABERNET FRANC 3% PETIT VERDOT*

APPELLATION - PAICINES - CENTRAL COAST

CASES PRODUCED – 7758 12X750ML

ALCOHOL – 13.8 %

RS - 0.041%

MALIC ACID G/L – 0.11

TA G/L – 6.23

PH - 3.65

ACCOLADES -

JAMESSUCKLING.COM – 91 POINTS

“THIS WELL-STRUCTURED BUT SLEEK BORDEAUX BLEND FROM THE CENTRAL COAST IS BRIMMING WITH SOUR CHERRY AND BLACKBERRY AROMAS. THE GENTLE TANNINS ARE ALREADY WELL INTEGRATED AND THIS HAS A VERY FOOD-FRIENDLY BALANCE...”