



Donati

2016 CABERNET SAUVIGNON

WINEMAKING -

100% STAINLESS STEEL FERMENTATION WITH TWICE DAILY PUNCH-DOWNS

AGING -

*21 MONTHS: 12% NEW FRENCH OAK,
4% NEW AMERICAN OAK, 1% NEW RUSSIAN OAK*

TASTING NOTES -

*AROMA – CHERRY, PLUM, HAZELNUT, CAMEL,
BROWN SUGAR*

*PALATE – BEAUTIFULLY INTENSE, BLACKBERRY
EXPLOSION. HIGH ACID CREATES BRIGHT FRUIT ON THE
PALATE*

*FINISH – LONG LASTING ACID AND IN YOUR FACE
TANNIN STRUCTURE*

BOTTLING NOTES -

*BLEND - 91% CABERNET SAUVIGNON,
4% MERLOT, 4% MALBEC, 1% PETIT VERDOT*

APPELLATION - PAICINES - CENTRAL COAST

CASES PRODUCED – 7980 12X750ML

ALCOHOL – 13.8 %

RS - 0.039%

MALIC ACID G/L – 0.001

TA G/L – 6.04