

Donati

2016 THE IMMIGRANT



WINEMAKING -

100% STAINLESS STEEL FERMENTATION WITH TWICE DAILY PUMP OVERS

AGING -

*31 MONTHS: 20% NEW HYBRID OAK,
80% NEUTRAL OAK*

TASTING NOTES -

*AROMA – PLUM, DARK CHERRY, TOBACCO LEAF,
CLOVE, BLACK PEPPER*

*PALATE – FRUIT EXPLOSION. RIPE CHERRY, RASPBERRY
PRESERVE. SLIGHT ASH AND CEDAR BOX*

*FINISH – VELVETY TANNIN, CHERRY TART. LONG, OAKY
FINISH*

BOTTLING NOTES -

BLEND - 100% MERLOT

APPELLATION - PAICINES - CENTRAL COAST

CASES PRODUCED – 1220 6X750ML

ALCOHOL – 14.1 %

RS - 0.081%

MALIC ACID G/L – 0.11

TA G/L – 6.20

PH - 3.68