



# *Donati*

## 2017 CABERNET FRANC

### **WINEMAKING -**

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

### **AGING -**

*28 MONTHS: 20% NEW HYBRID 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 - 99% CABERNET FRANC,  
1% CABERNET SAUVIGNON*

*APPELLATION - PAICINES - CENTRAL COAST*

*CASES PRODUCED – 232 12X750ML*

*ALCOHOL – 13.9%*

*RS - 0.04%*

*MALIC ACID G/L – 0.06*

*TA G/L – 5.00*

*PH - 3.80*