



Donati

2017 CABERNET SAUVIGNON

WINEMAKING -

100% STAINLESS STEEL FERMENTATION WITH TWICE DAILY PUMP OVERS

AGING -

18 MONTHS: 15% NEW AMERICAN OAK, 6% NEW FRENCH OAK, 3% NEW E. EUROPEAN OAK

TASTING NOTES -

AROMA – BRAMBLEBERRY, DARK CHERRY, VANILLA BEAN, TOFFEE CRUNCH

PALATE – INTENSE TIGHT TANNIN, RASPBERRY, FRESH BLACKBERRY, CEDAR BOX, BLACK PEPPER

FINISH – LONG AND LASTING FINISH, MEDIUM PLUS, MOCHA AND LEATHER HIDE, RASPBERRY PUREE

BOTTLING NOTES -

BLEND - 80% CABERNET SAUVIGNON, 12% MALBEC, 5% CABERNET FRANC, 3% PETIT VERDOT

APPELLATION - PAICINES - CENTRAL COAST

CASES PRODUCED – 2650 12X750ML

ALCOHOL – 13.8 %

RS – 0.15%

MALIC ACID G/L – 0.06

TA G/L – 5.40

PH - 3.70