

Donati

2017 THE IMMIGRANT



WINEMAKING -

100% STAINLESS STEEL FERMENTATION WITH TWICE DAILY PUMP OVERS

AGING -

*33 MONTHS: 22% NEW AMERICAN OAK,
13% NEW FRENCH OAK*

TASTING NOTES -

AROMA – Cherry Bomb. Smokehouse BBQ. Good Graphite, Elderberry. Slight Plum Flesh.

PALATE – Sweet, Ripe Raspberry, Cherry Cola, Mocha, Chocolate Covered Cherries. Juicy Plush Tannins Aged to Perfection. Slightly Spicy, Edge of White Pepper.

FINISH – Medium Finish. Balanced. Vanilla and Caramelized Brown Sugar meet Rainier Cherry.

BOTTLING NOTES -

BLEND - 100% MERLOT

APPELLATION - PAICINES - CENTRAL COAST

CASES PRODUCED – 1,113 6X750ML

ALCOHOL – 14.4 %

RS - 0.10%

MALIC ACID G/L – 0.06

TA G/L – 5.20

PH - 3.63