

Donati

2022 CABERNET SAUVIGNON

WINEMAKING - 100% STAINLESS STEEL FERMENTATION
WITH TWICE DAILY PUMP OVERS

AGING - 20 MONTHS:

*22% NEW AMERICAN OAK, 5% NEW FRENCH OAK,
11% NEW E. EUROPEAN OAK*

WINEMAKER'S TASTING NOTES -

*AROMA – CHERRY, BERRY, FRESHLY WHIPPED CHOCOLATE
MOUSSE, RASPBERRY PUREE*

*PALATE – WHITE PEPPER, CHOCOLATE FONDUE, PLEASANT KICK
OF ACID WITH ENERGETIC TANNINS*

FINISH – MEDIUM + FINISH, SALTED CARAMEL AND CEDAR BOX

BOTTLING NOTES -

*BLEND - 85% CABERNET SAUVIGNON, 6% MERLOT,
3% PETIT VERDOT, 3% MALBEC, 3% CABERNET FRANC*

APPELLATION - PASO ROBLES

CASES PRODUCED – 3003 12X750ML

ALCOHOL – 13.8 %

RS – 0.12%

MALIC ACID G/L – 0.07

TA G/L – 5.9

pH - 3.60

