



2017

D'ALFONSO-CURRAN

# GRÜNER VELTLINER

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**PALATE NOTES** This dry white wine is pale straw-green in color. Fresh aromas of peaches, mango, grapefruit, fresh ginger and honeysuckle with hints of lime and tarragon. Firm yet silky tannins, with a beautiful middle and super-crisp acidity on the finish.

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## SERVING SUGGESTIONS

Pair with Grilled Artichokes, Schnitzel, Soft Cheeses, such as Camembert, Fresh Ricotta or Grilled Haloumi, and Vegetable Crudités.

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**OPTIMAL TEMPERATURE** 38-42°

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## WINEMAKING NOTES

Hand-sorted fruit was whole cluster pressed. The juice then settled for 2 days at 30°F before it was racked cleanly and inoculated for primary fermentation. It was maintained at 60°-62°F in Stainless Steel tanks until the fermentation was complete; this wine was not allowed to undergo Malolactic fermentation.

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## VARIETAL

100% Grüner Veltliner

## APPELLATION

100% Sta. Rita Hills AVA

## BARREL AGING

100% Stainless Steel fermented and aged

## ALC

12.5%

## TA

7.2 g/L

## pH

3.31

## BOTTLING DATE

April 6th, 2018

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