



2017  
D'ALFONSO-CURRAN  
PINOT NOIR  
RANCHO LA VIÑA

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**PALATE NOTES**

Dark garnet in color with wonderful aromatics of fresh cherry pie and blackberry jam, with hints of violets, blueberries, coffee and cardamom. This Pinot Noir is rich, with excellent structure and silky tannins, leading to a very long, beautiful finish.

**SERVING SUGGESTIONS**

Pairs well with Grilled Meats, Wild Salmon, Game, Duck Confit, Seared Ahi or simple Burgers and Pizzas.

**OPTIMAL TEMPERATURE**

54°F



**WINEMAKING NOTES**

Hand sorted fruit, 100% de-stemmed, then cold soaked in open-top fermenters for 4 days before yeast inoculation. Time on skins totaled 29 days prior to barreling. This Pinot Noir completed Malolactic fermentation while aging in barrel.

**VARIETAL**

Pinot Noir (*PEE-noh nob-waabhh*)

**VARIETAL'S COUNTRY OF ORIGIN**

France

**APPELLATION**

Sta. Rita Hills AVA

**BARREL AGING**

Aged for 20 months in 50% new French Oak barrels.

**ALC**

15.2%

**TA**

6.90 g/L

**pH**

3.47

**BOTTLING DATE**

June 19, 2019

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