



D'ALFONSO-CURRAN VIOGNIER

PALATE NOTES

Pale straw in color. Complex aromas of pear, nectarine pit, and Marcona almonds, with notes of pineapple, Night-Blooming jasmine, and hints of Meyer lemon. This wine finishes with bright acidity and great minerality.

SERVING SUGGESTIONS

Pair this with a salad of Goat Cheese and Walnut Oil, Spicy White Chili, Sashimi with Wasabi, Pad Thai noodles, Buttered Lobster, Shellfish and Baklava.

OPTIMAL TEMPERATURE

38-42°F



WINEMAKING NOTES

Hand-sorted fruit is whole cluster pressed. The juice was allowed to settle overnight, then racked and inoculated. Fermented 60-62° in 100% Stainless Steel Tanks, this wine was not allowed to undergo Malolactic fermentation, maintaining its varietal character and vibrant acidity.

VARIETAL

Viognier

APPELLATION

Sta. Rita Hills

BARREL AGING

Stainless Steel fermented and aged.

ALC

14.2%

TA

7.66 g/L

pH

3.32

BOTTLING DATE

April 24, 2019

D'Alfonso-Curran Wines

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