



**Palate Notes:** Wonderful aromatics of lavender, strawberry and wild berry fruit are riveting, with nuances of toast and vanilla. The aromatics of this wine continue through into the mouth, with flavors running all the way through to the finish. This wine has excellent structure, length and dimension. The tannins are smooth and creamy, leading to a very long, drawn out finish.

**Serving Suggestions:** Pair this Pinot Noir with grilled meats; such as Porterhouse steaks, quail, bison burgers, seared ahi tuna and elk rib chops.

**Optimal Temperature:** 54° F

## 2007 D'Alfonso-Curran Rancho La Viña

### WINEMAKING NOTES

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Hand sorted fruit, 100% destemmed, jacks removed,  
Cold soaked in open-top fermenters for 4 days  
Maceration time 27 days  
Full ML Fermentation

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**VARIETAL:** 100% Pinot Noir

**APPELLATION:** Sta. Rita Hills AVA

**VINEYARD:** Rancho La Viña

**BARREL AGING:** 60 months in 100% new French Oak

**ALCOHOL:** 14.7%

**TA:** 3.2pH

**PH:** 7.2g/L