



Palate Notes: Wonderful aromatics of ripe raspberry and blackberry with a dusty edge, followed by hints of lavender and vanilla. This wine has excellent structure, length and dimension with silky tannins leading to a very long, beautiful 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: 56° F

2009 D'Alfonso-Curran Pinot Noir Rancho La Viña

WINEMAKING NOTES

Hand sorted fruit, 100% destemmed, jacks removed, cold soaked in open-top fermenters for 4 days. Maceration time: 27 days. Full ML fermentation.

VARIETAL: 100% Pinot Noir

APPELLATION: Sta. Rita Hills AVA

VINEYARD: Rancho La Viña

BARREL AGING: 52 months in 100% new French Oak

ALCOHOL: 14.7%

TA: 7.2g/L

PH: 3.2