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CURRAN

GRENACHE

PALATE NOTES Expressive with moderate complexity. Cherries, blackberries and plums with notes of vanilla, exotic spices and hints of espresso. This is a medium bodied wine with good tannins and an evocative finish.

SERVING SUGGESTIONS

Pair with Grilled Red Meats and Game, Mushroom dishes, and Spanish specialties such as Empanadas, Grilled Octopus, Tortas, Jamon de Serrano and Firm, Hard Cheeses.

OPTIMAL TEMPERATURE 52-56°F

WINEMAKING NOTES

Hand-sorted fruit was 100% de-stemmed, then cold soaked in open-top fermenters for 4 days prior to yeast inoculation. Time on skins totaled 26 days prior to barreling. This Grenache completed Malolactic fermentation while aging in barrel.

VARIETAL

100% Grenache

APPELLATION

100% Santa Barbara County

BARREL AGING

Aged for 54 months in 20% new French Oak

ALC

14.9%

TA

7.1 g/L

pH

3.42

BOTTLING DATE

May 25, 2017



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