



2 0 1 3

D'ALFONSO-CURRAN

CHARDONNAY WHITE HILLS VINEYARD

PALATE NOTES Ripe white peach, freshly baked pastries, apricots and hazelnuts with notes of green apple and honeysuckle and hints of vanilla and clove. Expansive, yet graceful, in the mouth with beautifully integrated tannins and a long, elegant finish.

SERVING SUGGESTIONS

Serving Suggestions: Pair with rich shellfish dishes, butter-poached spiny lobsters, creamy risotto with crab, and soft cheeses. A favorite at DC Winery: Fresh ricotta cheesecake with a hazelnut crust, drizzled with Mexican Cajeta. Just no lemons in your pairings please!

OPTIMAL TEMPERATURE 48°F

WINEMAKING NOTES

Hand-sorted fruit was whole cluster pressed. The juice then settled for 2 days at 30°F before it was racked cleanly and inoculated for primary fermentation. Aged in barrel for 31 months; this wine was allowed to undergo Malolactic fermentation.

VARIETAL

100% Chardonnay

APPELLATION

100% Santa Barbara County

BARREL AGING

100% new French Oak

ALC

13.6%

TA

7.5 g/L

pH

3.24

BOTTLING DATE

September 5th, 2017



D'Alfonso-Curran Wines
4457 Santa Rosa Road Ste. #5
Lompoc, CA 93436
(805) 736-9463
www.dcwines.com