



2 0 1 6

CURRAN

PINOT NOIR RANCHO LA VIÑA

PALATE NOTES Dark ruby in color with wonderful aromatics of blackberry cobbler, plum and raspberry jam, with hints of lavender and blueberry and nuances of coffee and nutmeg. This Pinot Noir is dark and brooding, yet is lifted with exotic fruitiness. Bold, velvety tannins lend themselves to a long, lingering finish.

SERVING SUGGESTIONS

Pairs well with Grilled Meats, Wild Salmon, Game, Duck Confit, Seared Ahi or simple Burgers and Pizzas.

OPTIMAL TEMPERATURE 52-54°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 19 days prior to barreling. This Pinot Noir completed Malolactic fermentation while aging in barrel.

VARIETAL

100% Pinot Noir

APPELLATION

100% Sta. Rita Hills AVA

BARREL AGING

Aged for 18 months in 30% new French Oak

ALC

14.2%

TA

7.0 g/L

pH

3.54

BOTTLING DATE

February 22nd, 2018



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