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D'ALFONSO-CURRAN
VIOGNIER

PALATE NOTES Pale straw in color with complex aromas of Pear, Nectarine Pit, and Marcona Almonds, notes of Pineapple, Coconut, Night-Blooming Jasmine, and hints of Meyer Lemon. This wine finishes with bright acidity and great minerality.

SERVING SUGGESTIONS

Pair this with a salad of Goat cheese and Walnut Oil, Spicy White Chili, Sashimi with Wasabi, Pad Thai noodles, Buttered Lobster and Baklava.

OPTIMAL TEMPERATURE 40-46°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. It was maintained at 60°-62°F in Stainless Steel tanks until the fermentation was complete; this wine was not allowed to undergo Malolactic fermentation.

VARIETAL

100% Viognier

APPELLATION

100% Santa Barbara County

BARREL AGING

100% Stainless Steel fermented and aged

ALC

13.8%

TA

7.2 g/L

pH

3.49

BOTTLING DATE

September 5th, 2017



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