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CURRAN

CHARDONNAY

PALATE NOTES Pale straw-green in color, with notes of pineapple, lemon zest, tropical flowers and green apples, and hints of hazelnuts and brioche. This wine has great minerality and maintains its vibrant acidity throughout its long finish.

SERVING SUGGESTIONS

Pair with Oysters, Shellfish, Asian Salads and Noodle Dishes, Spring Rolls and simply prepared Fish and Chicken.

OPTIMAL TEMPERATURE 38-42°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% Chardonnay

APPELLATION

100% Santa Barbara County

BARREL AGING

100% Stainless Steel fermented and aged

ALC

14.1%

TA

7.12 g/L

pH

3.23

BOTTLING DATE

February 27th, 2018



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