



**2017**  
**CURRAN**

# GRENACHE BLANC

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**PALATE NOTES** A clean and fruity, dry white wine with notes of ripe Bosc pear, white peaches, Honeydew melon and hints of guava and elderflowers. This wine has a medium body, crisp acidity and well-balanced tannins.

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## **SERVING SUGGESTIONS**

Perfect as a “patio” wine, to sip by itself, it also pairs extremely well with spicy foods including Mexican, Thai and Indian cuisines.

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**OPTIMAL TEMPERATURE** 38-42°F

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## **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.

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## **VARIETAL**

100% Grenache Blanc

## **APPELLATION**

100% Santa Barbara County

## **BARREL AGING**

100% Stainless Steel fermented and aged

## **ALC**

13.8%

## **TA**

7.1 g/L

## **pH**

3.14

## **BOTTLING DATE**

August 8th, 2018

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