



2017

D'ALFONSO-CURRAN

## ARNEIS

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**PALATE NOTES** Pale straw-green in color, this Italian varietal means “little rascal”, as it can be difficult to grow and produce. Ripe pear and apple notes, with suggestions of honey and almond, this dry white is crisp with racy minerality and a well-balanced finish.

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### SERVING SUGGESTIONS

Pair with light Pasta Dishes, especially Pasta Primavera, Veal, Pork, Crudités and Soft, Creamy Cheeses.

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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% Arneis

### APPELLATION

100% Santa Barbara County

### BARREL AGING

100% Stainless Steel fermented and aged

### ALC

14.1%

### TA

6.91 g/L

### pH

3.49

### BOTTLING DATE

April 6th, 2018

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