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D'ALFONSO-CURRAN

VERMENTINO

PALATE NOTES This beautiful Italian varietal is layered with apricots, Pippin apple and ripe pear, finishing with hints of lemon curd and a touch of sea salt. Clean acidity, velvety tannins and stunning minerality, this wine is crisp and well balanced.

SERVING SUGGESTIONS

Pair with Raw Oysters, Crab, Prawns, simply Grilled Fish and Vegetables, Linguine & Clams, Sushi and Ceviche.

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% Vermentino

APPELLATION

100% Santa Barbara County

BARREL AGING

100% Stainless Steel fermented and aged

ALC

13.6%

TA

7.2 g/L

pH

3.02

BOTTLING DATE

August 8th, 2018



D'Alfonso-Curran Wines

4457 Santa Rosa Road Ste. #5

Lompoc, CA 93436

(805) 736-9463

www.dcwines.com