



2018 CURRAN GRENACHE BLANC

PALATE NOTES

A clean and fruity, dry white wine with notes of ripe mango, white peaches, and hints of passion fruit and elderflowers. Medium bodied, with balanced acidity, firm tannins, and a clean, crisp finish.

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.

OPTIMAL TEMPERATURE

32-42°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

Grenache Blanc

VARIETAL'S COUNTRY OF ORIGIN

Spain

APPELLATION

Santa Barbara County

BARREL AGING

Stainless Steel fermented and aged

ALC

12.3%

TA

7.48 g/L

pH

3.12

BOTTLING DATE

March 6, 2019

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