



2018 DI BRUNO PINOT GRIGIO

PALATE NOTES

This dry Pinot Grigio enters with lemon curd, apricots and Pippin apple with hints of peaches and pink jasmine. Crisp and clean, this wine has notes of papaya and beautiful minerality.

SERVING SUGGESTIONS

Pair with Salads, Ceviche, Oysters, Sushi, freshly steamed Crab and Lobster, or Grilled Fish with Lemon.

OPTIMAL TEMPERATURE

36-42°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

Pinot Grigio (*PEE-noh GREE-gee-oh*)

VARIETAL'S COUNTRY OF ORIGIN

Italy

APPELLATION

Santa Barbara County

BARREL AGING

Stainless Steel fermented and aged

ALC

12.4%

TA

7.49 g/L

pH

3.13

BOTTLING DATE

March 1, 2019

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