



## 2021 D'ALFONSO-CURRAN CHARDONNAY

### PALATE NOTES

Pale straw-green in color. Notes of pineapple, Key lime, tropical flowers and green apples with nuances of coconut and brioche. This wine has a medium body with great minerality and maintains a vibrant acidity throughout its long finish.

### SERVING SUGGESTIONS

Pair with Shellfish, Shrimp Ceviche, Salads, Pasta Primavera, Asian Noodle dishes or simply prepared Fish and Chicken.

### 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 fermentation was complete; this wine was not allowed to undergo Malolactic fermentation.

### VARIETAL

Chardonnay

### VARIETAL'S COUNTRY OF ORIGIN

France

### APPELLATION

Santa Barbara County

### BARREL AGING

Stainless Steel and French Oak blend

### ALC

13.4%

### TA

7.15 g/L

### pH

3.26

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