



D'ALFONSO-CURRAN GRÜNER VELTLINER

PALATE NOTES

This dry white wine is pale straw-green in color. Fresh aromas of peaches, mango, grapefruit, fresh ginger and honeysuckle with hints of lime and tarragon. Firm, yet silky, tannins with a beautiful middle and super-crisp acidity on the finish.

SERVING SUGGESTIONS

Pair with Grilled Artichokes, Schnitzel, Soft Cheeses, such as Camembert, Fresh Ricotta or Grilled Haloumi, and Vegetable Cruautés.

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% Grüner Veltliner

VINTAGE

2017

APPELLATION

100% Sta. Rita Hills AVA

BARREL AGING

100% Stainless Steel fermented and aged

ALC

12.5%

TA

7.2 g/L

pH

3.31

BOTTLING DATE

April 6, 2018

D'Alfonso-Curran Wines

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