



2018 D'ALFONSO-CURRAN PINOT NOIR

PALATE NOTES

Dark garnet in color with wonderful aromatics of blueberries and black cherry, with hints of violets, sandalwood and cardamom. This Pinot Noir is rich, with excellent structure and silky tannins, leading to a very long, supple finish.

SERVING SUGGESTIONS

Pairs well with Grilled Meats, Middle Eastern Dishes, Indian Cuisine or simple Burgers and Pizzas.

OPTIMAL TEMPERATURE

54°F



WINEMAKING NOTES

Hand sorted fruit, 100% de-stemmed, then cold soaked in open-top fermenters at 40°F for 4 days before yeast inoculation. Time on skins totaled 17 days, maintaining a temperature below 76°F during fermentation, prior to barreling. This Pinot Noir completed Malolactic fermentation while aging in barrel.

VARIETAL

Pinot Noir (*PEE-nob nob-waahhh*)

VARIETAL'S COUNTRY OF ORIGIN

France

APPELLATION

Santa Barbara County

BARREL AGING

Aged for 14 months in French Oak barrels

ALC

14.1%

TA

6.85 g/L

pH

3.51

BOTTLING DATE

October 27, 2019

D'Alfonso-Curran Wines

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