



# 2017 D'ALFONSO-CURRAN PINOT NOIR

## PALATE NOTES

Dark garnet in color with wonderful aromatics of blackberries and huckleberries, with hints of violets, coffee and cardamom. This Pinot Noir is rich, with excellent structure and silky tannins, leading to a very long, beautiful finish.

## SERVING SUGGESTIONS

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

## OPTIMAL TEMPERATURE

52-58°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 18 months in French Oak barrels

## ALC

14.4%

## TA

6.90 g/L

## pH

3.47

## BOTTLING DATE

April 24, 2019

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