



# 2018 D'ALFONSO-CURRAN VIOGNIER

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## PALATE NOTES

Pale straw in color. Complex aromas of pear, nectarine pit, and Marcona almonds, with notes of pineapple, Night-Blooming jasmine, and hints of Meyer lemon. This wine finishes with bright acidity and great minerality.

## SERVING SUGGESTIONS

Pair this with a salad of Goat Cheese and Walnut Oil, Spicy White Chili, Sashimi with Wasabi, Pad Thai noodles, Buttered Lobster, Shellfish and Baklava.

## OPTIMAL TEMPERATURE

38-42°F



## WINEMAKING NOTES

Hand-sorted fruit is whole cluster pressed. The juice was allowed to settle overnight, then racked and inoculated. Fermented 60-62° in 100% Stainless Steel Tanks, this wine was not allowed to undergo Malolactic fermentation, maintaining its varietal character and vibrant acidity.

## VARIETAL

Viognier

## VINEYARD

Sanford & Benedict

## APPELLATION

Sta. Rita Hills

## BARREL AGING

Stainless Steel fermented and aged.

## ALC

14.2%

## TA

7.66 g/L

## pH

3.32

## BOTTLING DATE

April 24, 2019

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