



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 texture and a beautiful, vibrant finish.

SERVING SUGGESTIONS

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

OPTIMAL TEMPERATURE

40-46°F



WINEMAKING NOTES

Whole cluster pressed, this juice was settled overnight, then racked and inoculated. Once fermentation was initiated in tank, half the wine was racked into French oak barrels, while the rest remained in Stainless Steel. Both primary and secondary fermentations were completed in barrel; only primary was completed in tank.

VARIETAL

Chardonnay (*Shar-DOE-nay*)

VARIETAL'S COUNTRY OF ORIGIN

France

APPELLATION

Santa Barbara County

BARREL AGING

Stainless Steel and French Oak blend

ALC

14.2%

TA

7.27 g/L

pH

3.26

BOTTLING DATE

April 9, 2019

D'Alfonso-Curran Wines

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