



2018 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 minerality and maintains a vibrant acidity throughout its long finish.

SERVING SUGGESTIONS

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

OPTIMAL TEMPERATURE

36-42°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 fermentation was complete; this wine was not allowed to undergo Malolactic fermentation.

VARIETAL

Chardonnay

VARIETAL'S COUNTRY OF ORIGIN

France

APPELLATION

Santa Barbara County

BARREL AGING

Stainless Steel and French Oak blend

ALC

13.4%

TA

7.15 g/L

pH

3.26

BOTTLING DATE

January 25, 2020

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