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D'ALFONSO-CURRAN

VERDELHO

PALATE NOTES Pale straw-green in color, this Portugese variety has aromas of tropical flowers, mango, pineapple and peach pit. This is a dry white wine with good tannin structure, bold acidity and a crisp, yet smooth finish.

SERVING SUGGESTIONS

Pair with Tapas, such as Grilled Octopus and Pesto-Stuffed Mushrooms, Oysters, Spicy Asian Dishes, and Figs with Herbed-Goat Cheese.

OPTIMAL TEMPERATURE 38-42°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 the fermentation was complete; this wine was not allowed to undergo Malolactic fermentation.

VARIETAL

100% Verdelho

APPELLATION

100% Santa Barbara County

BARREL AGING

100% Stainless Steel fermented and aged

ALC

13.6%

TA

7.1 g/L

pH

3.29

BOTTLING DATE

August 8th, 2018



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