



D'ALFONSO-CURRAN PINOT NOIR RANCHO LA VIÑA

PALATE NOTES

Dark garnet in color with wonderful aromatics of fresh cherry pie and blackberry jam, with hints of violets, blueberries, 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, Wild Salmon, Game, Duck Confit, Seared Ahi 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 for 4 days before yeast inoculation. Time on skins totaled 22 days prior to barreling. This Pinot Noir completed Malolactic fermentation while aging in barrel.

VARIETAL

Pinot Noir (*PEE-noh nob-waabhh*)

VARIETAL'S COUNTRY OF ORIGIN

France

APPELLATION

Sta. Rita Hills AVA

BARREL AGING

Aged for 28 months in French Oak barrels

ALC

15.2%

TA

6.90 g/L

pH

3.52

BOTTLING DATE

February 6, 2019

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