



2017 D'ALFONSO-CURRAN VERMENTINO

PALATE NOTES

This beautiful Italian varietal is layered with apricots, Pippin apple and ripe pear, finishing with hints of lemon curd and a touch of sea salt. Clean acidity, velvety tannins and stunning minerality, this wine is crisp and well balanced.

SERVING SUGGESTIONS

Pair with Raw Oysters, Crab, Prawns, simply Grilled Fish and Vegetables, Linguine & Clams, Sushi and Ceviche.

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

Vermentino

APPELLATION

Santa Barbara County

BARREL AGING

Stainless Steel fermented and aged.

ALC

13.6%

TA

7.2 g/L

pH

3.02

BOTTLING DATE

August 8, 2018

D'Alfonso-Curran Wines

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