



2018 D'ALFONSO-CURRAN PINOT NOIR RANCHO LA VIÑA

PALATE NOTES

Black cherry in color with aromatics of boysenberry and dark plum, accompanied by suggestions of fine leather and cardamom. This Pinot Noir is bold, with excellent structure and firm tannins, leading to a lasting, rich and supple finish.

SERVING SUGGESTIONS

Pairs well with Grilled Meats, Pâté, Oxtail Phó, and Beef Bourguignon or, for dessert, Chocolate Soufflé.

OPTIMAL TEMPERATURE

54°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 18 days, maintaining a temperature below 76°F during fermentation, prior to barreling. This Pinot Noir completed Malolactic fermentation while aging in barrel.

VARIETAL

Pinot Noir

VARIETAL'S COUNTRY OF ORIGIN

France

APPELLATION

Sta. Rita Hills AVA

BARREL AGING

Aged for 18 months in 100% new French oak barrels.

ALC

14.6%

TA

6.68 g/L

pH

3.39

BOTTLING DATE

March 15, 2020

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