



2018
D'ALFONSO-CURRAN
PINOT NOIR
SANFORD & BENEDICT

PALATE NOTES

Dark garnet in color with brilliant aromatics of Rainier cherry, wild rose and pomegranates, accompanied by hints of lavender and sandalwood. This Pinot Noir is rich, yet demure, and beautifully structured with subtle, silky tannins leading to an elegant finish.

SERVING SUGGESTIONS

Pairs well with with cleanly Grilled Ahi, Wild Game, Duck, and Steak Tartare or, for dessert, Cherry Ice Cream.

OPTIMAL TEMPERATURE

54°F



WINEMAKING NOTES

Hand sorted fruit, 100% de-stemmed, then cold soaked in open-top fermenters at 40°F for 4 days before yeast inoculation. Time on skins totaled 14 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

14.7%

TA

6.62 g/L

pH

3.41

BOTTLING DATE

March 15, 2020

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