



2018 D'ALFONSO-CURRAN GRÜNER VELTLINER

PALATE NOTES

This dry white wine is pale straw-green in color. Fresh aromas of peaches, mango, grapefruit, fresh ginger and honeysuckle with hints of lime and tarragon. Firm, yet silky, tannins with a beautiful middle and super-crisp acidity on the finish.

SERVING SUGGESTIONS

Pair with Grilled Artichokes, Schnitzel, Soft Cheeses, such as Camembert, Fresh Ricotta or Grilled Haloumi, and Vegetable Crudités.

OPTIMAL TEMPERATURE

34-42°F



WINEMAKING NOTES

Hand-sorted fruit was 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

Grüner Veltliner (*GREW-nuh velt-LEE-nuh*)

VARIETAL'S COUNTRY OF ORIGIN

Austria

APPELLATION

Santa Rita Hills AVA

BARREL AGING

Stainless Steel fermented and aged

ALC

13.1%

TA

7.27 g/L

pH

3.01

BOTTLING DATE

April 24, 2019

D'Alfonso-Curran Wines

4457 Santa Rosa Road Ste. #5

Lompoc, CA 93436

(805) 736-9463

www.dcwines.com