



# FLANAGAN

2015 VIOGNIER



**HARVEST DATE** August 27, 2015

**PH** 3.34

**TA** 6.31

**ALC** 14.1%

**BARREL REGIMEN** 23% new French oak. Ermitage 11 months in barrel

**CASES PRODUCED** 88

**RELEASE DATE** September 30, 2016

## PRODUCTION NOTES

2015 Flanagan Viognier Bennett Valley is our second vintage of Viognier. We made this wine for one reason only: we made it because it is awesome. The vineyard has been the source of my favorite Viognier in California for many years. We have the best section of the vineyard under long term contract.

2015 was a cooler year with foggy conditions throughout the spring. As a result crop set was very light and we were only able to produce 88 cases.

Our Viognier is made in a fresher style with very little new oak. The barrel fermentation is more directed at texture development than at a flavor profile. The key to making great Viognier is having a top site and timing the harvest correctly. Viognier has a narrow window where the flavors are developed and the acidity is still vibrant.

## TASTING NOTES

The nose has pretty tones of white peach, jasmine, and apricot. On the palate the crisp acidity of the finish is a perfect balance to the pretty fruit. We produced 4 barrels with one new barrel and 3 once used barrels. This wine is another pillar in the argument that Bennett Valley should focus on Rhone Varieties.

This is a quintessential Viognier and a lovely example of what the grape can do in California when it is well farmed, not over-ripe, and made in a balanced way.