FLANAGAN 2016 VIOGNIER





APPELLATION Bennett Valley HARVEST DATE September 9, 2016 pH 3.7 TA 6.1 ABV 14.8% CASES PRODUCED 137 RELEASE DATE September 21, 2017

PRODUCTION NOTES

2016 Flanagan Viognier is our third vintage of Viognier. We make this wine for one reason only: we make it because it is awesome. The vineyard we are sourcing from is my favorite Viognier site in California, situated in the hills of Bennett Valley AVA. We have the best section of the vineyard under long term contract.

Crop yields in 2016 were relatively light (about 2.5 tons on the 1 acre section we get) and we were only able to produce 137 cases. Our Viognier is made in a clean 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 for harvest where the flavors are developed and the acidity is still vibrant.

TASTING NOTES

The nose displays peach, honey suckle, and apricot notes. The stone fruit notes from the bouquet are also present on the palate. We produced 5 barrels with one new barrel and 4 once used barrels. The wine has a great mouth feel and nice balance. This wine is a reminder of how well Bennett Valley does with Rhone varieties.

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