



FLANAGAN

2019 VIOGNIER



APPELLATION	Bennett Valley
HARVEST	September 2019
pH	3.57
TA	6.12
ABV	14.1%
CASES	174
BARREL REGIMEN	Barrel fermented and then aged in Atelier barrels <i>light toast</i> with 30% new barrels
RELEASE DATE	October 11, 2020

PRODUCTION NOTES

2019 Flanagan Viognier Bennett Valley is our sixth vintage of Viognier. Viognier is not a very widely cultivated grape but it's popularity is growing. Farmed correctly it makes a beautiful, clean, aromatic wine. The vineyard we are sourcing our grapes from is my favorite Viognier site in California. We have the best section of the vineyard under multi-year contract. This is good news since we regularly sell out of our Viognier early each year.

Our Viognier is made in a fresher style with very little new oak. The fermentation in neutral barrels is more directed at texture development than at an oak flavor profile. The key to making great Viognier is to source from a top site, to farm for balance, and to time harvest correctly. Viognier has a narrow window for picking where the flavors are developed and the acidity is still vibrant.

TASTING NOTES

The nose displays white peach and citrus blossoms. On the palate there are notes of ripe lemon, fresh pear, and almost ripe peach. This is a clean, bright style of Viognier and a perfect first course wine. 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.