



# FLANAGAN

2014 VIOGNIER, *Bennett Valley,*  
*Sonoma County*



HARVEST DATE September 9, 2014

PH 3.27

TA 6.7

CASES PRODUCED 144

RELEASE DATE May 1, 2015

## PRODUCTION NOTES

2014 Flanagan Viognier Bennett Valley is our inaugural 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. When we were offered 3 tons of fruit last year we went for it.

2014 was another perfect growing season and a very early year. Viognier has a tendency to go from not quite ripe to over-ripe very quickly. If you have ever had a flabby, heavy-handed Viognier then you know what I mean by over-ripe. There is a narrow window where the grape has developed rich flavors but retains the bright acidity that makes the wine lively and attractive. Our wine maker Cabell Coursey will tell you that deciding when to pick is the most critical part of making Viognier. In 2014 I think we got it just right.

## TASTING NOTES

The nose has pretty tones of apricot and citrus. On the palate those continue and are completed by a beautiful note of white peach. The crisp acidity of the finish is a perfect balance to the pretty fruit. We produced 6 barrels with one new barrel and 5 once used barrels. The oak presence is minimal and the barrel fermentation more directed at texture development than at a flavor profile. This wine is another pillar in the argument that Bennett Valley should focus on Rhone V arieties.

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.