



# FLANAGAN

2017 VIOGNIER

*Bennett Valley*



HARVEST September 7, 2017

pH 3.57

TA 6.12

CASES PRODUCED 117

RELEASE DATE September 21, 2018

## PRODUCTION NOTES

2017 Flanagan Viognier Bennett Valley is our fourth vintage of Viognier. Viognier is not a very well known grape, but farmed correctly it makes a beautiful, aromatic wine. The vineyard we are sourcing the grapes from is my favorite Viognier site in California. We have the best section of the vineyard under long term contract.

Crop yields in 2017 were once again relatively light (about 2.5 tons on the one-acre section we get) so we were only able to produce 117 cases. 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 blossom, honey suckle, and apricot. On the palate the white peach profile continues and the acidity of the finish keeps the fruit in balance. This is a clean, bright style of Viognier and a perfect first course wine.

We produced just 5 barrels with one new barrel and 4 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.