



Flat Creek Estate Viognier 2015

The Story:

Beginning with our first vintage release of Viognier in 2008 (Buckin' Horse White) and in consecutive releases, outstanding awards and accolades have been received. Flat Creek has helped introduce Texas wine consumers to the beauty of a well-crafted Viognier. This release of 2015 Texas Viognier will be as pleasant and popular as earlier releases!

The Tasting Notes:

Our 2015 Viognier is comprised of 60% barrel fermented fruit in neutral oak barrels. This technique helps the wine to develop a broad creamy mouthfeel. Floral and lemon notes are persistent throughout the palate.

Awards:

Viognier 2012

Finger Lakes International Wine Competition 2013 - Gold Medal
Lyon International Wine Competition 2013 - Bronze Medal
Pacific Rim International Wine Competition 2013 - Silver Medal
US National Wine Competition 2013 - Silver Medal

Viognier 2011

U.S. National Wine Competition 2012 - Double Gold Medal

Viognier 2010

San Francisco International 2011 - Double Gold Medal

Harvest & Winemaking Data:

Winemaker: Tim Drake

Harvested: 8/22/2015 (Viognier) & 9/30/2015 (Chenin Blanc)

Brix at Harvest: 22.3 - 23.7

pH: 3.84 - 3.9

Yeast: Feral, Vintage White, D254, Arom MP

Fermentation: 60% 18 Day Barrel Fermented & 40% 28 Day Stainless Steel

Fermentation Temp: 52 - 56° F

Aging: 7 Months Sur Lie Aging in Neutral Oak Barrels & Stainless Steel Tanks

Bottled: 325 Cases on 04/30/2016

Cellar: Drink Now Through 2018

Residual Sugar: 0.0%

Alcohol: 14.2%

Wine Composition:

90% Viognier (Diamonte Doble Vineyards, Texas High Plains)

10% Chenin Blanc (Lepard Vineyards, Texas High Plains)

