

2015 Clementine

Late Harvest Viognier

Wine Specs

Vintage: 2015

Varietal: Viognier

Harvest Date: September 2015

Harvest Brix: 34.3

Aging: 2 years in neutral oak barrels, outside in the warmth of Texas summer and cellared for the winters

Bottling Date: January 2017

Residual Sugars: Sweet 45 g/L

Alcohol: 19.10 %

Case Production:

Packaging:

Date Added to Vin65: 12.01.2017

Date Added to Ship Compliant:

Bar Code:

Pricing

Retail: \$34.95

Wholesale:

Employee:

Vineyard Notes

One of the fun wines to make, this is a late harvest Viognier from Farmhouse Vineyards, Meadow, TX. We chose a 1 acre plot of Viognier just for this wine, allowing the grapes to hang on the vine until they are super concentrated - nearly 6 weeks later than if we were making the regular Viognier.

A cold, lengthy fermentation was finished by fortification to 19.5% alcohol.

The "Madeira style" process, allowed the natural sugars in the wine to slowly caramelize in the heat, bringing out intense nutty, dark and deeply tropical notes.

Tasting Notes

ON THE NOSE: Stone fruit, jam, pecan and toasted hazelnut

ON THE PALATE: Pecan, roasted nut, fig, apricot, lemon, and honey

FOOD PAIRINGS: Rich desserts such as cheese cake, lava cake or hard aged cheeses with dried fruits

Enjoy now or age forever. This wine will age beautifully over time.