

2015 Reserve Viognier



We are proud to release the 2015 Reserve Viognier as our first single vineyard designate from Farmhouse Vineyards. Viognier, reigning from the Rhone region of France, has found a home in Texas. The warm growing season of the Texas High Plains allows this varietal to fully ripen, producing a rich, heady wine of stone fruits and florals.

Our viognier was harvested in the cool, early August mornings to retain the perfume and delicateness for which it is known. The grapes were then pressed, cold settled and readied for fermentation. A portion of the juice was fermented in brand new French oak barrels, while the remaining juice was kept at cool temperatures in stainless steel tanks. The tank fermentation provided a fruit-driven crisp aspect to the wine in contrast to the full-bodied, softness of the oak barrel fermentation. The two are then blended together to showcase the best Viognier we feel the state has to offer.

The 2015 Farmhouse Vineyards Reserve Viognier is a delightful array of the stone fruits you expect. Perfume and violets accentuate the fruit nose. You'll also note the subtle hints of vanilla and clove evident from the barrel fermentation. This wine is ready to be shared and enjoyed now!

VARIETAL COMPOSITION

Viognier

ON THE NOSE

Orange blossom, jasmine and apples

ON THE PALATE

Rich melon, white peach, and apple with light citrus notes

FOOD COMPLEMENTS

Salmon, halibut, grilled duck, chilled fruit, and aged hard cheeses

APPELLATION

Texas High Plains

HARVEST DATE

August 2015

HARVEST BRIX

24.2-25.0

ALCOHOL

14.2%

BOTTLING DATE

July 2016

FINAL R.S.

Dry- 0.5%

PRODUCT SKU

644412000212



BECKER VINEYARDS
Texas Hill Country

