



# BRENNAN VINEYARDS

## CELLAR SELECT VIOGNIER (2015)

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### *Story Behind the Wine*

Cellar Select Viognier is made in a different style where skin contact is invited and the wine is fermented on the skins. When you allow a white grape to be fermented on the skins the wine extracts quite a bit of color from the days of maceration, hence the name 'Orange Wine'. Orange wine is a winemaking style that dates back to 6000 BC in Caucasus, also known as the modern day country of Georgia. Orange wine can be described as a white wine made for red wine drinkers.

### *Vintage Notes: 2015*

The 2015 harvest was yet again another roller coaster of a vintage. This time spring freeze was not the reason. Rain, rain, and more rain was the issue. Once we escaped with no freezes we thought we were home free. Brennan Vineyards saw over 20" of rain in May alone. It rained so much during the growing season that it was very difficult to spray our vineyards. What looked like another high quality/yielding year wound up for many producers being filled with rot and mildew. Thankfully, Brennan Vineyards saw very little damage or loss from the wet season.

### *Harvest Notes & Vinification*

*Harvest Period:*

Comanche Viognier: Harvested 8/29/15, 6.67 tons, 25.4 Brix,

*Vinification:* Yeast: Vintage White, Skin Fermented for 5 days, pressed and continued fermentation for 10 days.

*Production:* 374 cases

*Finished Wine:* 15.4% alcohol, pH 3.28, 0.1% Residual Sugar

### *Tasting Notes*

*Appearance:* Star bright, rich amber in color and slightly watery rim.

*Nose:* Youthful, fruit forward wine with aromas of candied sour green apples, white peaches, gardenia, and jasmine.

*Palate:* Dry, full bodied white wine with intense fruit flavors of ripe peaches, meyer lemons. Non-fruit flavor present is almond and honeysuckle. Wine shows brilliant and well-balanced acids that provide a crisp and refreshing mouth feel. Significant tannic grip allows this sturdy wine to be paired with an array of food dishes ranging from heavy fishes, bacon wrapped game birds, and smoked pork tenderloins.



SOPHISTICATED WINE WITH TEXAS ROOTS

Winemaker, Todd Webster | Tasting notes by Rebecca Conley

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