



2012 FEL CHARDONNAY, ANDERSON VALLEY

FEL Wines produces Pinot Noir, Chardonnay, and Pinot Gris grown in the Anderson Valley and on the Sonoma Coast. These cool climate regions are known for producing wines of bright acidity and considerable complexity. Crafted by Winemaker Ryan Hodgins, FEL bottlings consistently offer the elusive combination of concentration and elegance.

Vintage

The 2012 vintage is proving to be one of the most exciting years for grape growers and winemakers in recent memory. The year started dry with considerable worry whether there would be sufficient water for the growing season. However, record setting rains in late March filled the ponds and saturated the soil, providing the vines with the moisture needed for early-season growth. Our grapevines benefited from warm weather in July and August without any significant heat waves. By mid-summer it was clear that an abundant crop had set and vigorous fruit thinning was required to maintain vine balance and ensure concentration of flavor in each grape. Harvest began around Boonville in mid-September and finished on October 20th, two days before the first rains of the season arrived. The resulting wines of 2012 have striking intensity and balance, and show great promise to be our most age-worthy wines yet.

Vineyards

The fruit was sourced from both the Ferrington and Savoy Vineyards, located near the towns of Boonville and Philo, respectively, in Anderson Valley.

Winemaking

The fruit was harvested September 24 through October 10 at an average of 23.4° Brix, then whole cluster pressed to tank and settled for 24 hours. Fermentation occurred in French oak barrels, and limited malolactic fermentation was permitted. The wine was aged *sur lie* in 60 gallon neutral French oak barrels for nine months.

Winemaker Notes

The use of no new oak and very little malolactic fermentation keeps the focus on the fruit in our vibrant 2012 Anderson Valley Chardonnay. Bright aromatics of lemon verbena and white grapefruit mingle with subtle notes of green apple and quince. Intense flavors of Meyer lemon, kumquat, and Asian pear are punctuated by the refreshing acidity that leaves a long, mouthwatering finish.

Analysis

Alcohol: 14.2%
Production: 704 cases
Bottling Date: July 23, 2013
Release Date: March 1, 2014