



## 2014 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

Harvest came early to the Anderson Valley in 2014. A warm, early spring led to bud break in March, several weeks early. Spring turned into summer with consistently warm weather, and the vines' maturity progressed quickly. Veraison, the changing of color and softening of the berries, began in mid-July. The first two weeks of September were quite pleasant, without any heat spikes, allowing us to pick the grapes as the flavors developed without concern of over-ripeness. While the condensed harvest led to long days in the winery, the resulting wines show a finesse and balance found only in the greatest vintages.

### Vineyards

This Chardonnay is a blend of numerous heritage clones and Dijon selections sourced from a number of vineyards including Ferrington and Savoy in the Anderson Valley appellation.

### Winemaking

The fruit was harvested September 5 through 20 at an average of 23.1° Brix, then whole cluster pressed to tank and settled for 24 hours. Fermentation occurred in neutral French oak barrels, and very limited malolactic fermentation was permitted. The wine was aged *sur lie* in 60 gallon neutral French oak barrels for nine months.

### Winemaker Notes

When crafting a wine like our 2014 Anderson Valley Chardonnay, a winemaker is rewarded for using a light touch and letting the fruit speak. By not using new oak and avoiding malolactic fermentation, this Chardonnay's delicate aromas of lemon zest, Granny Smith apple, and honeydew melon are front and center. Subtle hints of freesia, quince, and brioche begin to show as the wine develops in the glass. This is a crisp, acid driven Chardonnay with abundant flavors of Meyer lemon and white grapefruit on the palate that pairs exquisitely with oysters and light seafood.

### Analysis

Alcohol: 14.2%  
Production: 1,441 cases  
Bottling Date: August 14, 2015  
Release Date: December 1, 2015