



2014 FEL PINOT NOIR, SAVOY VINEYARD 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

Our estate Savoy Vineyard, long recognized as a benchmark vineyard in Anderson Valley, is located in the "Deep End" of the valley, west of the town of Philo. The maritime influence and moderate daytime temperatures contribute to the wine's elegant flavor profile and silky tannins. This wine is made of a blend of clones including several Dijon selections, Pommard, Martini, and Calera.

Winemaking

The fruit was harvested September 8th and 17th at an average of 24.3° Brix. It then went through a seven day cold soak at 50°F, a nine day uninoculated primary fermentation, peaking between 90 and 94°F, and a seven to fourteen day extended maceration. The wine was aged fifteen months in 60 gallon French oak barrels, 53% of which were new. Coopers include Cadus, Damy, Rousseau, François Frères and Sirugue.

Winemaker Notes

Always a wine of complexity and substance, the 2014 Savoy Pinot Noir is rich with notes of pine needles, forest floor, anise, and roasted tea which surround a core of black cherry, cola, and fresh fig. A delicate balance of silky tannins and fresh acidity support a rich palate, long on dark fruit flavors of blackcurrant and plum, with layers of allspice and crushed mint. This is a slow developing wine that will benefit greatly from a few years of bottle aging and continue to develop for at least a decade.

Analysis

Alcohol: 14.3%
Production: 395 cases
Bottling Date: January 28, 2016
Release Date: October 1, 2016