



2016 FEL PINOT GRIS, ANDERSON VALLEY

FEL Wines produces Pinot Noir, Chardonnay, and Pinot Gris grown in 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

An abundance of rain falling in January and February helped recharge the soil and fill ponds, providing needed relief from a three-year drought. A warmer than usual March followed and the growing season progressed quickly, with above average temperatures in May and June propelling us toward our third consecutive early harvest. We were fortunate that the final, and most critical, period of ripening just before harvest was pleasantly warm and free of any heat spikes. The resulting wines are bright, lively, and fruit-forward, but also with great depth and complexity that continues a stunning run of outstanding vintages dating back to 2012.

Vineyards

This wine was made from a blend of fruit from three vineyards. Located in the “Deep-End” of the Valley near the town of Navarro are Wiley and Klindt Vineyards, whose close-proximity to the Pacific Ocean lends bright citrus flavors and refreshing acidity. Donnelly Creek Vineyard, located near the town of Boonville in the warmer end of Anderson Valley, is better protected from the ocean breezes, giving the wine its rich tropical notes.

Winemaking

The fruit was harvested August 24 through September 16 at an average of 24.1° Brix, then whole cluster pressed to tank and settled for 24 hours. The final blend is composed of lots fermented in small neutral French oak barrels with five months of *sur lie* aging (45%), in a 900 gallon French oak oval tank (40%), and in a stainless steel tank (15%).

Winemaker Notes

The FEL 2016 Anderson Valley Pinot Gris is a lovely expression of Anderson Valley’s cool-climate *terroir*, simultaneously rich and unctuous but with a tremendous brightness and refreshing acidity. Aromatics of Asian pear, quince, and lemon verbena burst from the glass, while the palate is redolent with flavors of grapefruit, apricot, and even hints of olive oil. Texturally, this wine dances between rich and oily, and bright and refreshing.

Analysis

Alcohol:	14.2%
Residual Sugar:	0.1%
Production:	815 cases
Bottling Date:	March 7, 2017
Release Date:	April 1, 2017