



2017 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

California's five-year drought ended in the winter of 2016/17 with heavy rains continuing to fall through the spring, filling ponds and saturating the soil, providing the vines with the moisture needed for early-season growth. Our grapevines benefited from warm weather in June and July without any significant heat waves. A weeklong heatwave in late August accelerated ripening and we began picking grapes in the warmer Boonville end of Anderson Valley on September 1st. A couple of cooler weeks in late September slowed ripening and allowed for a more leisurely harvest that lasted into early October.

Vineyards

This Chardonnay is a blend of numerous Heritage clones and Dijon selections. Sources include our estate Savoy Vineyard, long recognized as a benchmark vineyard in Anderson Valley, and the vaunted Ferrington Vineyard.

Winemaking

The fruit was harvested between September 1st and October 5th at an average of 22.4° Brix, then gently whole cluster pressed to tank, where it settled for 24 hours. Fermentation occurred in neutral French oak barrels to provide richness and body while showcasing the beautiful fruit, and very limited malolactic fermentation was permitted to preserve the wine's freshness and acidity. The wine was aged *sur lie*, without stirring, for ten months.

Winemaker Notes

Lifted floral aromatics waft from the glass of this citrus-driven Chardonnay. Notes of lemon zest, white grapefruit, and Key lime, are complemented by hints of juniper, struck flint, and melon. The blend of citrus flavors continues in the mouth with an abundance of fresh lemon and orange zest. The juicy finish is carried by notes of lemon balm with zippy acidity.

Analysis

Alcohol: 13.7%
Production: 3,847 cases
Bottling Date: August 17-20, 2018
Release Date: December 1, 2018