

FEL

2017 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

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 begin picking grapes in the warmer Boonville end of Anderson Valley on September 1. A couple of cooler weeks in late September slowed ripening and allowed for a more leisurely harvest that lasted into early October. While Anderson Valley was not directly impacted by the wild fires that swept across Northern California, we were fortunate to have brought the last of our fruit into our Sonoma winery just days before the fires started and our wines were safely in barrel and unaffected by the smoke. (suggest deleting, as AV wasn't affected but Sonoma was).

Vineyards

This wine was made from a blend of fruit from two vineyards located in the "Deep-End" of the Valley near the town of Navarro. Wiley and Klindt Vineyards' close proximity to the Pacific Ocean lend bright citrus flavors and refreshing acidity to this delicious wine.

Winemaking

The fruit was harvested September 8th and 13th at an average of 23.8° 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 (35%), and in a 900-gallon French oak oval tank (65%).

Winemaker Notes

The FEL 2017 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 orange blossom and verbena leap from the glass as well as notes of quince, struck flint, and Asian pear. The palate is creamy and rich with flavors of white grapefruit, apricot, and mandarin orange. This is a perfect wine for pairing with spicy Asian street foods or delicate seafood.

Analysis

Alcohol:	14.1%
Residual Sugar:	0.2%
Production:	673 cases
Bottling Date:	February 28, 2018
Release Date:	April 1, 2018