



2018 FEL CHARDONNAY, ANDERSON VALLEY

FEL Wines crafts 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

The 2018 vintage will be remembered for its consistently mild weather and even growing conditions. A dry winter turned into a very wet March, which replenished the ground water and refilled the ponds. After a final rainstorm in early April, the weather turned pleasant and sunny, with only a handful of days breaking 80°F before mid-June. The weather was perfect for bloom and the result was a larger than normal number of grape berries per cluster. Careful thinning in the vineyards prevented the abundant crop from becoming diluted. The summer progressed without any notable heat spikes until a small heat wave in late September, after most of our grapes had been already harvested. The wines from 2018 are fruit-forward and have a fresh acidity that will allow them to age well for many years.

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 13th and October 17th at an average of 22.3° 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

Bright aromas of kiwi fruit and gooseberries are immediately apparent on the fresh, fruit forward expression of Chardonnay. Notes of Meyer lemon, honeydew melon, marzipan and a hint of struck flint add further depth to the aromatics. In the mouth, flavors of lemon curd, Granny Smith apple, and chamomile tea are carried by the fresh mouthwatering acidity to a long finish.

Analysis

Alcohol: 13.6%
Production: 4,133 cases
Bottling Date: July 24-25, 2019
Release Date: April 1, 2020