

# FEL

## 2018 FEL PINOT GRIS, 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 wine was made from a blend of fruit from three vineyards located in the “Deep End” of the Valley near the town of Navarro: Wiley, Hein, and Klindt. The vineyards’ close proximity to the Pacific Ocean encourages bright citrus flavors and refreshing acidity in this succulent wine.

### Winemaking

The fruit was harvested September 19<sup>th</sup> and October 4<sup>th</sup> at an average of 23.6° Brix, 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 (60%), and in a 900-gallon French oak oval tank (40%).

### Winemaker Notes

An intensely aromatic wine, the FEL 2018 Pinot Gris is rich with notes of white peach, nectarine, and gooseberry. Orange blossom, lemon verbena and kiwi on the nose are complemented by flavors of Satsuma Mandarin, rose water, and hazelnuts on the palate. The wine has a juicy, mouthwatering finish, bright acidity, and lingering flavors of zesty peach and lemon drop.

### Analysis

Alcohol:	13.8%
Residual Sugar:	0.6%
Production:	845 cases
Bottling Date:	March 12, 2019
Release Date:	April 1, 2019