



2012 FEL PINOT NOIR, 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

The 2012 vintage is proving to be one of the most exciting years for grape growers and winemakers in recent memory. The year started dry with considerable worry whether there would be sufficient water for the growing season. However, record setting rains in late March filled the ponds and saturated the soil, providing the vines with the moisture needed for early-season growth. Our grapevines benefited from warm weather in July and August without any significant heat waves. By mid-summer it was clear that an abundant crop had set and vigorous fruit thinning was required to maintain vine balance and ensure concentration of flavor in each grape. Harvest began around Boonville in mid-September and finished on October 20th, two days before the first rains of the season arrived. The resulting wines of 2012 have striking intensity and balance, and show great promise to be our most age-worthy wines yet.

Vineyards

This wine is made of a blend of select clones including Pommard, Mt. Eden, Martini, and Dijon from Donnelly Creek, Savoy, Wiley, and Ferrington vineyards in the Anderson Valley Appellation.

Winemaking

The fruit was harvested September 17 through October 12 at an average of 24.8° Brix. It then went through a five to seven day cold soak at 55°F, a nine day uninoculated primary fermentation at 88-94°F, and a three to seven day extended maceration. The wine was aged fourteen months in 60 gallon French oak barrels, 44% of which were new. Coopers include Cadus, Damy, Rousseau, François Frères and Sirugue.

Winemaker Notes

Our FEL 2012 Anderson Valley Pinot Noir is packed with the hallmark aromatics of Anderson Valley Pinot – black cherry, wild mint and thyme, pomegranate, and cola. The mouth is rich with more dark flavors of black cherry, plum, licorice root, and fennel. True to its cool climate origins, the mouth feel is defined by the refreshing acidity that keeps the wine bright and elegant.

Analysis

Alcohol: 14.6%
Production: 2,923 cases
Bottling Date: January 14 and 15, 2014
Release Date: March 1, 2014