



## 2013 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

While 2013 will be remembered in the history books as California's driest year on record to date, the heavy rains of December 2012 filled the ponds and recharged the soil allowing the 2013 vintage to proceed largely unaffected by the drought. Indeed, the 2013 growing season was nearly perfect and looks to rival the much heralded 2012 vintage. For the second consecutive year, the vines set a bountiful crop that required intensive thinning to ensure even ripening and flavor development. The consistently warm summer led to an early start to harvest in vineyards around Boonville, but a cool second half of September resulted in a leisurely harvest that extended into mid-October.

### Vineyards

This Chardonnay is a blend of multiple clones sourced from Ferrington and Savoy Vineyards, located near the towns of Boonville and Philo, respectively, in Anderson Valley.

### Winemaking

The fruit was harvested September 12 through October 8 at an average of 23.0° Brix, then whole cluster pressed to tank and settled for 24 hours. Fermentation occurred in neutral French oak barrels, and very limited malolactic fermentation was permitted. The wine was aged *sur lie* in 60 gallon neutral French oak barrels for nine months.

### Winemaker Notes

The hallmarks of our Anderson Valley Chardonnay, bright acidity and vibrant fruit, are achieved by picking the grapes before the sugar gets too high, limiting malolactic fermentation, and using very little new oak. Aromatics of lemon panna cotta, verbena, and subtle hints of lime zest and struck flint give depth to the nose. On the palate, flavors of lemon zest, honey, and chamomile are punctuated by refreshing acidity.

### Analysis

Alcohol: 14.2%  
Production: 1,201 cases  
Bottling Date: July 17, 2014  
Release Date: October 1, 2014