



## **2014 FEL PINOT NOIR, FERRINGTON VINEYARD 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**

Harvest came early to the Anderson Valley in 2014. A warm, early spring led to bud break in March, several weeks early. Spring turned into summer with consistently warm weather, and the vines' maturity progressed quickly. Veraison, the changing of color and softening of the berries, began in mid-July. The first two weeks of September were quite pleasant, without any heat spikes, allowing us to pick the grapes as the flavors developed without concern of over-ripeness. While the condensed harvest led to long days in the winery, the resulting wines show a finesse and balance found only in the greatest vintages.

### **Vineyards**

The vaunted Ferrington Vineyard is located just outside the town of Boonville, an area of Anderson Valley that is more protected from the maritime breeze, giving the wine from Ferrington a classically fruit driven and opulent Pinot Noir character. This wine is made of a blend of Wädenswil and the Dijon clones 115 and 777.

### **Winemaking**

The fruit was harvested on September 2<sup>nd</sup> at an average of 24.1° Brix. It then went through a seven day cold soak at 50°F, a nine day uninoculated primary fermentation peaking at 92°F, and a five day extended maceration. The wine was aged fifteen months in 60 gallon French oak barrels, 52% of which were new. Coopers include Cadus, Damy, Rousseau, François Frères and Sirugue.

### **Winemaker Notes**

Always the most fruit forward of the FEL Pinot Noirs, Ferrington Vineyard is loaded with lovely aromatics of pie cherry, crushed raspberry, and pomegranate. In the mouth the fruit is lifted by the lively acidity and complemented by sweet notes of toast, vanilla bean, and tea leaves. The finish is defined by a lingering swirl of flavors of red fruit and sweet mint, reminiscent of a glass of sun tea. This precocious wine can be enjoyed immediately, but will also age gracefully for at least seven years.

### **Analysis**

Alcohol: 14.3%  
Production: 241 cases  
Bottling Date: January 28, 2016  
Release Date: December 1, 2016