



2016 FEL PINOT NOIR, SAVOY VINEYARD ANDERSON VALLEY

Vintage

An abundance of rain falling in January and February helped recharge the soil and fill ponds, providing needed relief from a three-year drought. A warmer than usual March followed, and the growing season progressed quickly, with above average temperatures in May and June propelling us toward our third consecutive early harvest. We were fortunate that the final, and most critical, period of ripening just before harvest was pleasantly warm and free of any heat spikes. The resulting wines are bright, lively, and fruit-forward, but also with great depth and complexity that continues a stunning run of outstanding vintages dating back to 2012.

Vineyards

Savoy Vineyard, long-recognized as a benchmark vineyard in Anderson Valley, is located in the “Deep End” of the valley, west of the town of Philo. The maritime influence and moderate daytime temperatures contribute to the wine’s elegant flavor profile and silky tannins. This wine is made of a blend of clones including several Dijon selections, Pommard, Martini, and Calera.

Winemaking

The fruit was harvested in three picks on August 23rd, and September 8th and 23rd at an average of 23.9° Brix. It then went through a seven-day cold soak at 50°F, a nine day uninoculated primary fermentation, peaking between 90 and 94°F, and a seven to ten day extended maceration. The wine was aged sixteen months in 60-gallon French oak barrels, 39% of which were new. Coopers include Cadus, Quintessence, and Rousseau.

Winemaker Notes

Heady aromatics of black currant, rose water, and blueberries leap from the glass of this intensely perfumed Pinot noir. Exotic flavors of tamarind, marionberry, and cola mingle with hints of coffee, mint, and violet. The mouth is layered and richly textured, with a long, silky palate that leads to a long finish.

Analysis

Alcohol: 13.9%
Bottling Date: February 27, 2018
Release Date: October 1, 2018