

FEL

2017 FEL PINOT NOIR, ANDERSON VALLEY

Vintage

California's five-year drought ended in the winter of 2016/17, with heavy rains continuing to fall through the spring, filling ponds, saturating the soil and providing vines with the moisture needed for early-season growth. Our grapevines benefited from warm weather in June and July without any significant heat waves. A weeklong heatwave in late August accelerated ripening and we began picking grapes in the warmer Boonville end of Anderson Valley on September 1st. A couple of cooler weeks in late September slowed ripening and allowed for a more leisurely harvest that lasted into early October.

Vineyards

The grapes were sourced from some of the premier vineyards in the Anderson Valley, including the Savoy Ferrington, and Donnelly Creek vineyards, both located outside the town of Boonville. This wine is 100% Pinot Noir, made of a blend of select clones including Pommard, Mt. Eden, Martini and Dijon.

Winemaking

The fruit was harvested September 2nd through October 4th at an average of 24.1° Brix. It then went through a five to seven-day cold soak at 55°F, a nine-day primary fermentation peaking at 88-92°F, and a three-day extended maceration. The wine was aged sixteen months in 60-gallon French oak barrels, 36% of which were new. Coopers include Cadus, Rousseau, Quintessence, Tremeaux, and Sirugue.

Winemaker Notes

The earlier vintage and warmer weather around harvest intensified the fruit notes in this delicious 2017 Pinot Noir. The wine exhibits bright aromatics and flavors that are a hallmark of Anderson Valley Pinot Noir. In addition to the abundant cherry on the nose, pomegranate, Mission fig, and sandalwood are detectable. The mouth is loaded with bright red fruit and spice flavors, bringing to mind a raspberry coulis with hints of mint. Plenty of fresh acidity fleshes out the palate and brings verve to the finish.

Analysis

Alcohol:	14.1%
Bottling Date:	February 6-8, 2019
Release Date:	April 1, 2019