

# FEL

## 2019 FEL CHARDONNAY, ANDERSON VALLEY

### Vintage

After a wet winter, the 2019 growing season started with a pleasant spring and lots of sunshine. We were fortunate to have almost no frosty nights following budbreak, but a major rainstorm in late May just as bloom was beginning was a major cause for concern. Once we got into fruit-set (the first time when we can judge the success of pollination), it was clear that our worries were for naught and we had an abundant crop. The summer was warm and even, virtually without heat spikes until a few warm days in late August pushed ripening along. Harvest began at the beginning of September and extended through early October. The wines of the 2019 vintage have bright fruit and a refreshing purity of flavor.

### Vineyards

This Chardonnay is a blend of numerous Heritage clones and Dijon selections. Sources include Savoy Vineyard, long recognized as a benchmark vineyard in Anderson Valley, and the vaunted Ferrington Vineyard.

### Winemaking

The fruit was harvested between September 6th and October 7<sup>th</sup> at an average of 23° Brix, then gently whole cluster pressed to tank, where it settled for 24 hours. Fermentation occurred in neutral French oak barrels to provide richness and body while showcasing the beautiful fruit, and very limited malolactic fermentation was permitted to preserve the wine's freshness and acidity. The wine was aged *sur lie*, without stirring, for ten months.

### Winemaker Notes

Aromatics of lemon rind, kiwi, and green apple waft from the glass of this elegantly styled Chardonnay. In the mouth, flavors of lychee, honey, and Meyer lemon mingle with notes of Bartlett pear and brioche. Refreshing notes of lime, lemon curd, and honeydew melon pair with crisp acidity and a bright finish.

### Analysis

Alcohol: 13.9%  
Bottling Date: August 17-18, 2020  
Release Date: April 1, 2021