

FEL

2020 FEL CHARDONNAY, ANDERSON VALLEY

Vintage

While the year 2020 will be remembered for a variety of reasons, a particular bright spot was the excellent growing season in Anderson Valley. Budbreak began in late March and a cold snap in early April resulted in some frost damage which reduced the crop at some sites. By mid-April, temperatures warmed, and a mild Spring gave way to a moderately warm Summer. A mid-August heat wave pushed ripening along and we began harvest in late August, about two weeks earlier than normal. The wines from 2020 are reminiscent of other recent vintages, such as 2017, that saw August heat spikes that push ripening along while preserving the wine's acidity.

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 August 31st and September 12th at an average of 22.8° 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. The absence of malolactic fermentation preserves the wine's freshness and acidity. The wine was aged *sur lie*, without stirring, for ten months.

Winemaker Notes

Our Anderson Valley Chardonnay is a snapshot of the appellation we call home. Always fresh and bright thanks to the neutral barrels and preservation of natural malic acid, this vintage is no different. The nose displays bright minerality, popping with aromatics of pear and nectarine. The palate is delicate yet zesty, with notes of mandarin and peaches, and a floral finish reminiscent of white roses.

Analysis

Alcohol: 13.9%
Bottling Date: July 13, 2021
Release Date: April 1, 2022