



# 2017 FEL Chardonnay, Anderson Valley

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## Wine Specs

Vintage: 2017

Varietal: Chardonnay

Appellation: Anderson  
Valley

Bottling August 17-20,  
Date: 2018

Alcohol %: 13.7

## Wine Profile

### Vineyard Notes

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

### Production Notes

The fruit was harvested between September 1st and October 5th at an average of 22.4° 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

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