

Olivet Lane

VINEYARD

ESTATE BOTTLED



2018 PELLEGRINI-OLIVET LANE SPARKLING I. PRIMO

VINEYARD NOTES

The Olivet Lane Vineyard, named for the mature olive trees lining the entrance, has been faithfully tended by the Pellegrini family for over 40 years. This prime Russian River Valley property is now expertly managed by 4th generation, Alexia Pellegrini. The Olivet Lane Vineyard is situated in the heart of the Russian River Valley's low-lying Laguna de Santa Rosa Plain region, distinguished by the maritime fog influence sweeping up from the Pacific through the Petaluma Gap to the South. The cool climate extends the growing season, creating the opportunity for the grapes to ripen slowly and reach their full flavor potential while retaining their natural acidity, producing wines that are elegant and age-worthy.

TASTING NOTES

Pale honey in color, our 2018 Olivet Lane Méthode Champenoise Sparkling Wine presents our first release of sparkling from our Estate. Aromas are vibrant, gleaming with grapefruit, yuzu, pear, and brioche. Flavors in the mouth are lightly toasty, with notes of white peach, nectarine, and candied ginger.

WINEMAKING NOTES

It feels as though we have been working on and anticipating this wine for even longer than the years the wine spent aging. After nearly 3 years, we are quite ecstatic with the results. Grapes were picked at around 20 to 21 brix for the Chardonnay portion of this wine, and pressed entirely using a champagne style press program to best suit the fruit. The 2018 Olivet Lane Pinot Noir saignée made for the 8% Pinot Noir portion of the blend. After fermentation, the wine was allowed to further age in tank in order to help with maturation of flavors before tirage. Tirage occurred in August 2019, at which time the wine was laid down in bottle until it's disgorgement late in May 2021. Dosage was settled on at 5g/L, putting this wine on the dry side of Brut classification, and a blend of 2019 Olivet Lane Chardonnay (2%) and Pinot Noir (0.5%) were used as the vehicle for the dosage.

PAIRING SUGGESTIONS

This wine is best enjoyed on its own in order to embrace its full beauty and subtlety. However, if looking for food pairing, try with soft cheeses or even fried chicken.

AVA: Russian River Valley,
ALCOHOL: 13.6%
TA: 9.1 g/L
pH: 3.09
RS DOSAGE: 5 g/L
CLASSIFICATION: X-Brut

HARVESTED: September 15, 2018
DISGORGED: May 15, 2021
AGING: 10 months in stainless steel tank,
21 months en tirage
VARIETALS: 92% Chardonnay &
8% Pinot Noir



4055 WEST OLIVET ROAD
SANTA ROSA, CALIFORNIA 95401
PELLEGRINISONOMA.COM

PELLEGRINI
WINE COMPANY