

PELLEGRINI *Olivet Lane*

ESTATE BOTTLED



2022 PELLEGRINI-OLIVET LANE SPARKLING RED CARBONIC + CHARMAT PINOT NOIR

VINEYARD NOTES

The Olivet Lane Vineyard is a heritage vineyard site, with the distinction of being among the earliest plantings of Pinot noir in the Russian River Valley. The 60 acre vineyard was established in 1975 by the Pellegrini family, with 20 original acres planted to heirloom clone Martini Pinot noir. Today, Olivet Lane is planted 50/50 to Pinot Noir and Chardonnay, utilizing our same heirloom clones. The Olivet Lane Vineyard features an undulating benchland of well-drained, gravelly, clay loam soil. Located just east of the Laguna de Santa Rosa, the vineyard is situated in the heart of Russian River Valley Appellation. The fog that defines our growing region lingers in our low-elevation neighborhood, protecting it under a cool white blanket from evening through the morning. These long, cool nights retain natural acidity in the grapes and support the distinctive bright fruit character of the wines.

TASTING NOTES

Our first foray into the world of sparkling red wine, the 2022 Olivet Lane Sparkling Pinot Noir floods the nose with Rainier cherry, plum, pink dragon fruit, and subtle hints of straw. In the mouth, Black cherry, Pink lemonade, blueberry, and cranberry notes are balanced by hibiscus petals.

WINEMAKING NOTES

Grapes for this wine we have specifically chosen from areas of our Olivet Lane Estate with the perfect balance of grape and stem maturation. Clusters were taken direct from the vineyard into a 5-ton fermenter, layering in dry ice between each bin. The only treatment the tank received was a bag of dry ice hung above it three times a day to promote an anaerobic environment, and one pump-over over the life of the tank time. In order to maintain a pH more suitable for sparkling wine, these grapes had only 15 days carbonic maceration, as the process consumes malic acid. In order to make this wine sparkle, the Charmat method was chosen, in which a secondary fermentation is conducted in tank in the tradition of Prosecco wines.

PAIRING SUGGESTIONS

The perfect accompaniment to Thanksgiving dinner, or Chinese BBQ pork buns.

AVA: Russian River Valley,
ALCOHOL: 13.7%
TA: 6.24 g/L
pH: 3.57
RS DOSAGE: 4.5 g/L
CLASSIFICATION: Brut

HARVESTED: July 19, 2023
BOTTLED: May 15, 2021
AGING: 15 days Carbonic Maceration, 6
months tank aging
VARIETALS: 100% Pinot Noir

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

