

Olivet Lane

VINEYARD

ESTATE BOTTLED



2017 PINOT NOIR

VINEYARD NOTES

The Olivet Lane Vineyard is a heritage site, with the distinction of being among the earliest plantings of Pinot noir in the Russian River Valley. The vineyard was established in 1975 by Robert Pellegrini and his father Vincent, with 20 of the 58 acres planted singularly to the Martini selection of Pinot noir, a clone now considered as an “heirloom” clone. 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

Gracefully powerful, the 2017 Olivet Lane Pinot Noir emits an opulent bouquet of plum, bing cherry, cardamom and thyme. Upon first sip, the tongue is enveloped in flavors of pomegranate, caramel, baking spices, and vanilla bean. Thai red tea and tamarind balance this finish of this mouthwatering Pinot. Those with the patience to age this classic vintage of Olivet Lane Pinot Noir will be greatly rewarded, as this wine's structure will be more than enough to carry it 10+ years in the cellar.

WINEMAKING NOTES

Olivet Lane Vineyard Pinot Noir is carefully tended by hand from vineyard to bottle using artisanal methods and obsessive attention to detail to preserve the greatness of the fruit and achieve exceptional textural complexity. Harvested in the cool of the early morning fog, Olivet Lane Vineyard Pinot noir grapes are carried down the lane to the winery, where they undergo the process of hand-selecting and destemming. The berries are tipped gently to small open-top fermenters, where they typically reside for about 14 days. The onset of fermentation is delayed by chilling to allow 5 day period of cold-soak prior to fermentation to allow optimal extraction of color and flavor from the skins. During fermentation, the fermenting must is punched down several times daily to achieve gentle extraction. At the end of fermentation, the wine from each tank is maintained as a discrete lot, drained directly to barrels by gravity. Barrel aging takes place with a single racking of each individual barrel off primary lees in the spring. Our wine is handled minimally without pumping to preserve the delicacy and complexity of its texture.

AVA: Russian River Valley
VARIETAL: 100% Pinot Noir
ALCOHOL: 13.9%
TA: 6.63 g/L
pH: 3.49

HARVESTED: September 1, 2017
BOTTLED: May 1, 2019
AGING: 18 months French oak, 30% new
CLONE: Martini
SOIL: Gravelly, clay loam

“There is clearly something special about the combination of soil, rootstock and clone at Olivet Lane Vineyard.”

—RUSTY GAFFNEY, THE PINOT FILE

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