

PELLEGRINI *Olivet Lane*

ESTATE BOTTLED



2022 PELLEGRINI-OLIVET LANE WHITE 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 Pellegrini-Olivet Lane White Pinot Noir achieves flawless balance of bright acid and rich creamy texture. Aromatics are vibrant with white peach, pineapple guava, and yellow watermelon. Alpine strawberry, Meyer lemon, and yuzu engulf the tongue, with a pleasant citrus finish.

WINEMAKING NOTES

Grapes for our White Pinot are gently whole-cluster pressed, collecting first free run, followed by gently pressing to limit color extraction. We then cold stabulate the juice, which is a process of holding the juice at 38-40 F and mixing twice a day with dry ice. This aids in settling out any color and heavier flavors that may have resulted through the pressing cycle. This elongated fermentation process produces a brilliant light pale color seen in the bottle without the addition of any fining agents. This wine barrel ferments in neutral French oak, with regular barrel stirring throughout the aging process to produce a softer mouthfeel, and enhance tropical flavors in the wine. Native yeast takes this wine about halfway through fermentation, at which time we inoculate with a yeast traditionally used for Sauvignon Blanc to impart an enhanced concentration of stone fruit flavors. 4 months of sur lie aging occur before racking to tank for bottling.

FOOD PAIRING

Fish tacos with grilled pineapple salsa, or potato and cheese croquettes.

AVA: Russian River Valley
VARIETAL: 100% Pinot Noir
ALCOHOL: 13.6%
TA: 7.40 g/L
pH: 3.31

HARVESTED: September 1, 2022
BOTTLED: March 23, 2023
AGING: 5 months neutral French oak
CLONE: Martini
SOIL: Gravelly, clay loam

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