



PELLEGRINI

WINE COMPANY

2015 UNOAKED CHARDONNAY

WINEGROWING

The Russian River Valley is known for growing Chardonnay with distinctive elegance. The wines produced in the 2015 vintage are scant in quantity but spectacular in quality. Crop yields were lowered by cold spring weather during bloom and the following months were unseasonably warm and dry, promoting early bud break and veraison, which resulted in hastened ripening of this light crop. After a mid-August peak, temperatures dropped dramatically at the end of the month with cool nights and foggy mornings. This condition extended hang time on the vine, allowing the grapes to develop to perfect maturity with impressive fruit intensity.

WINEMAKING NOTES

In 2015 we harvested a touch early to ensure clean and vivid fruit. Grapes were hand-picked in the cool early morning hours and pressed whole cluster. An exceptionally long, cool fermentation and aging in stainless steel produced fresh fruit flavors and delicate floral aromas. This wine gets its complexity and rich texture from sur lie aging with lees stirring. No oak, no malo-lactic conversion. Pure Chardonnay.

TASTING NOTES

Chardonnay's true personality shines in this radiant Unoaked Chardonnay. Aromas of lemon zest, crisp apple, ripe peach and mango are adorned with floral blossoms. Profuse citrus, orchard and tropical fruit flavors are balanced by vibrant acidity. The intricate mouthfeel displays lush textures and enduring brilliance. Drink now and for the next three years to enjoy its fruit in full bloom.



AVA: Russian River Valley
VARIETAL: 100% Chardonnay
ALCOHOL: 14.1%
TA: 7.40 g/L
pH: 3.3

HARVESTED: September 7-9, 2015
AGING: 100% Stainless Steel
SOIL: Gravelly, clay loam