



PELLEGRINI

WINE COMPANY

2018 UNOAKED CHARDONNAY

WINEGROWING

The Russian River Valley is known for growing Chardonnay with distinctive elegance. The Russian River Valley produced yet another spectacular vintage in 2018—showcasing elegant and refined Chardonnays. Moderate weather with cooler temperatures led to a long growing season, allowing grapes to ripen evenly and develop deep characteristics. The season ended with warm days and cooler nights which enabled the grapes to reach their optimal brix and pH. This slow and steady harvest was a nice change from the fast-paced picks of previous vintages.

WINEMAKING NOTES

Our 2018 Unoaked Chardonnay embodies the extensive layers of flavors in a cooler than average vintage. 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 malolactic conversion. Pure Chardonnay.

TASTING NOTES

Chardonnay's true personality shines in this radiant Unoaked Chardonnay. On the nose—cantaloupe, tangerine, Nashi pear, and granite provide an appetizing introduction to flavors on the palate of grilled Meyer lemon, kiwi, and just nearly-ripe pineapple. The wine's voluptuous texture, clean acid, and spicy lemongrass finish round out this wine beautifully. Drink now and for the next five years to enjoy its fruit in full bloom. Pair with Oven-roasted halibut, grilled fish tacos, or clam linguini.



AVA: Russian River Valley
VARIETAL: 100% Chardonnay
ALCOHOL: 14.1%
TA: 8.0 g/L
pH: 3.1

HARVESTED: September 24-29, 2018
AGING: 100% Stainless Steel
SOIL: Gravelly, clay loam