



PELLEGRINI

WINE COMPANY

2021 UNOAKED CHARDONNAY R.R.V.

WINEMAKING NOTES

No oak, no malolactic conversion. Pure Chardonnay. Grapes are hand harvested from the middle of the night to the early morning. Upon arrival, this Chardonnay is whole cluster pressed using a champagne style press cycle, in order to minimize bitter phenolics. After 2 days of settling, juice is racked and inoculated for fermentation which takes about 30 days to complete, held at a constant 53 to 55 degrees. This wine gets its complexity and rich texture from sur lie aging with lees stirring.

TASTING NOTES

Chardonnay's true personality shines in this surprising wine. Though may first appear austere if expecting a typical chardonnay profile, the 2021 Pellegrini Unoaked Chardonnay is quite expressive, gleaming with aromas of white peach, Meyer lemon rind, assorted melons, and river stones. Once sipped, tangerine, lychee, pear, and cantaloupe take over. Honeysuckle and anise provide floral balance to the fruit.

VINEYARD NOTES

Grapes for this wine are sourced from the nearby Bazzano family vineyard, located two miles east of our Olivet Lane Estate, in Russian River Valley's Santa Rosa Plain neighborhood. These hearty Old Wente clone vines are dry-farmed, thanks to the heavy clay soils in which they reside, lending great depth of fruit character. Hot afternoons are mitigated by a vigorous canopy, allowing for precise acid retention and bright fruit tones.

FOOD PAIRING

Caldo Verde, fish tacos, or linguini with clam sauce.



AVA: Russian River Valley
VARIETAL: 100% Chardonnay
ALCOHOL: 14.0%
TA: 6.23 g/L
pH: 3.62

HARVESTED: September 24, 2021
BOTTLED: July 26, 2022
AGING: 10 months in stainless steel tank
SOIL: Yolo, silty loam