

2013

Olivet Lane
VINEYARD
CHARDONNAY

In 1973, the Pellegrini family purchased a 70-acre apple and plum orchard on West Olivet Road in Santa Rosa. This exceptional Russian River Valley property was converted to vineyard in 1975 and has been faithfully tended by Robert Pellegrini for over 40 years. Named for the mature olive trees lining the entrance, the Olivet Lane Vineyard features heritage plantings of Chardonnay and Pinot Noir which are valued as the source for some of the appellation's most acclaimed wines. Approximately two-thirds of the vineyard's 58 planted acres are dedicated to the Wente selection of Chardonnay, with the remaining acreage planted to the Martini selection of Pinot Noir, a clone now considered as an "beirloom" clone.

The Olivet Lane Vineyard is situated in the heart of the Russian River Valley, distinguished by the maritime fog influence sweeping up from the Pacific through the Petaluma Gap to the South. Located just east and above the low-lying Laguna de Santa Rosa plain region, the Olivet Lane Vineyard features an undulating bench land of well-drained, gravelly, clay loam soil. The fog that defines our growing region lingers in our neighborhood, protecting it under a cool white blanket from evening through the morning. These long, cool nights extend the growing season, creating the opportunity for the grapes to ripen slowly and reach their full flavor potential while retaining their natural acidity, producing wines that are elegant and age-worthy.

Epitomized by vibrant lemon zest & ripe pear, Olivet Lane Vineyard Chardonnay expresses itself in powerful & graceful wines with tremendous balance.

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

—RUSTY GAFFNEY, THE PINOT FILE

TASTING NOTES

The 2013 Olivet Lane Vineyard Chardonnay matches the striking elegance that this special site can confer with an exquisite depth and richness. The aroma is loaded with citrus zest, ripe Bartlett pear, caramel and toffee. The wine's focused acidity supports layered flavors, which enter with Meyer lemon and open to reveal honeycomb, vanilla crème brûlée, cappuccino, and hazelnut shortbread. The luxurious textures in the mouth appear seamless, from the superbly silken entry to the seductively satiny finish. Pair this wine with a silky wild Pacific salmon served with citrus beurre blanc to echo its texture and aromatics. This is also the wine to pour during Dungeness crab season, as cracked crab is its ultimate partner. Though enjoyable in the present in the full flourish of its fruit, optimal drinking and aromatic complexity will approach with up to five years of cellaring.

WINEMAKING NOTES

The winemaking process for our Olivet Lane Vineyard Chardonnay involves meticulous attention to detail and gentle treatment to capture the fruit's distinctive characters and develop exquisite volume and silkiness in the mouthfeel. Our Chardonnay grapes are hand-harvested at dawn under the cloak of morning coastal fog. Bins of cold clusters are transferred by tractor a few yards to the winery, hand-sorted then pressed whole to achieve optimal delicacy. Primary and full malolactic fermentation takes place in barrel, with frequent lees stirring until the final months of motionless settling for clarity. The wine is aged in barrels sur lies for 16 months and receives a singular racking just prior to bottling.

TECHNICAL NOTES

HARVESTED September 10 & 17, 2013

BOTTLED February 25, 2015

ALCOHOL 14.2% TA 5.85 g/L pH 3.43

