



# PELLEGRINI

WINE COMPANY

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2012 PELLEGRINI UNOAKED CHARDONNAY  
RUSSIAN RIVER VALLEY | SONOMA COUNTY

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**HARVEST** September 2012  
**BOTTLING** August 23rd, 2013  
**ANALYSIS AT BOTTLING**  
**ALCOHOL** 14.1%  
**TA** 6.30 g/L  
**PH** 3.32

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## WINEMAKING

In contrast to our barrel fermented Olivet Lane Estate Chardonnay, the grapes for this wine are harvested earlier, whole-cluster pressed, fermented and held in stainless steel tanks, and it does not undergo malo-lactic fermentation. It is bottled in Spring following the harvest and is meant to be enjoyed for its youthful fragrance, apple-like flavors, and bracing acidity.

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## TASTING NOTES

The 2012 Pellegrini unoaked Chardonnay is bright straw in color with green and yellow highlights. This wine shows fresh aromas of Bartlett pear, Pippin apple, and lemon zest. Flavors are enhanced by a mineral quality and lively acidity. We especially enjoy this style of Chardonnay with appetizers, or with simply prepared unadorned seafood such as marinated Dungeness crab, or sautéed Petrale sole.