

# Olivet Lane

VINEYARD

ESTATE BOTTLED



---

## 2019 PELLEGRINI-OLIVET LANE SPARKLING II. LA BIONDA - BLANC DE BLANC

---

### VINEYARD NOTES

The Olivet Lane Vineyard is a heritage site, with the distinction of being among the earliest plantings of Pinot noir and Chardonnay in the Russian River Valley. The vineyard was established in 1975 by the Pellegrini family, with 30 acres planted to heirloom clone Old Wente Chardonnay. The Olivet Lane Vineyard features an undulating benchland of well-drained, gravelly, clay loam soil. Located just east of the Laguna de Santa Rosa, the vineyard is situated in the heart of Russian River Valley Appellation. The fog that defines our growing region lingers in our low-elevation neighborhood, protecting it under a cool white blanket from evening through the morning. These long, cool nights retain natural acidity in the grapes and support the distinctive bright fruit character of the wines.

### TASTING NOTES

Our second Olivet Lane Sparkling release, II. La Bionda, is a Blanc de Blancs — 100% Chardonnay. Scents of pear, cantaloupe, and meyer lemon rind are harmonized by fresh baked croissant. Bright acid greets the tip of the tongue with tones of key lime curd, honey crisp apples, and lychee. The long soft textured finish brings with it whisps of graham cracker.

### WINEMAKING NOTES

Our Estate Chardonnay grapes were picked between 20-21 brix for this wine, and pressed entirely using a champagne-style press program to best suit the fruit. Stabulation and fermentation take place in tank, in a manner very similar to our Rose program. After fermentation, the wine was allowed to further age in tank in order to help with maturation of flavors before tirage. Tirage occurred on July 14, 2020, at which time the wine was laid down in bottle until it's disgorgement in May 2023. Dosage was settled on at 0.5g/L, which was only possible due to its long tirage time. 2021 Olivet Lane Chardonnay (0.67%) was used as the vehicle for the dosage.

### PAIRING SUGGESTIONS

Grilled fingerling potatoes with white miso butter glaze. Fried shrimp.

---

AVA: Russian River Valley,  
ALCOHOL: 12.9%  
TA: 9.1 g/L  
pH: 3.09  
RS DOSAGE: 5 g/L  
CLASSIFICATION: X-Brut

---

HARVESTED: September 9, 2019  
DISGORGED: Tiraged July 14, 2020,  
Disgorged May 4, 2023  
AGING: 9 months in stainless steel tank,  
33 months tirage  
VARIETALS: 100% Chardonnay



4055 WEST OLIVET ROAD  
SANTA ROSA, CALIFORNIA 95401  
PELLEGRINISONOMA.COM

PELLEGRINI  
WINE COMPANY