

Olivet Lane

VINEYARD

ESTATE BOTTLED



2020 CHARDONNAY

VINEYARD NOTES

The Olivet Lane Vineyard is a heritage site, with the distinction of being among the earliest plantings of Pinot noir 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

Elegant and rich, the 2020 Olivet Chardonnay emits notes of butterscotch, hazelnut, and mixed baking spices. The rich mouthfeel sits long on the tongue, with crème brûlée, and graham cracker buoyed by bright lemon curd and papaya.

WINEMAKING NOTES

The winemaking process for Olivet Lane 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. The Olivet Lane Chardonnay grapes are hand-harvested at dawn under the cloak of morning coastal fog. Bins of cold Chardonnay clusters are transferred by tractor a few yards to the winery, hand-sorted then pressed whole to achieve optimal delicacy. Primary and malolactic fermentation take 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 21 months and receives a singular racking just prior to bottling.

FOOD PAIRING

Pork or chicken schnitzel with herbed spaetzle, braised apple and green cabbage, and mushroom gravy.

AVA: Russian River Valley
VARIETAL: 100% Chardonnay
ALCOHOL: 13.8%
TA: 5.93 g/L
pH: 3.60

HARVESTED: September 15 & 30, 2020
BOTTLED: July 27, 2022
BARREL AGING: 21 months, 33% new
CLONE: Old Wente
SOIL: Gravelly, clay loam



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