

PELEGRINI *Olivet Lane*

ESTATE BOTTLED



2022 PELLEGRINI-OLIVET LANE ROSÉ OF PINOT NOIR

VINEYARD NOTES

The Olivet Lane Vineyard is a heritage vineyard site, with the distinction of being among the earliest plantings of Pinot noir in the Russian River Valley. The 60 acre vineyard was established in 1975 by the Pellegrini family, with 20 original acres planted to heirloom clone Martini Pinot noir. Today, Olivet Lane is planted 50/50 to Pinot Noir and Chardonnay, utilizing our same heirloom clones. 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

The 2022 Pellegrini-Olivet Lane Rose of Pinot Noir erupts from the glass with aromas of guava, kiwi, lilac, and river stones. On the pallet, alpine strawberry and lychee are prominent, sitting round on the front of the tongue. Yuzu and pink grapefruit highlight the bright finish.

PRODUCTION NOTES

As has become gospel here at the winery regarding Rosé, after a cool night harvest, bins of pinot noir clusters are foot treaded, followed by a 2-hour soak on the skins in the press in order to absorb some color from the skins. Bins are then tipped into the press, where years of honing an perfect rosé press program allows for optimally heightened aromas and the absence of bitter phenols on the finish of the wine. After pressing, the unfermented juice is stabulated on gross lees at 38 F degrees and mixing twice a day with dry ice for a week before racking off of the solids before fermentation. Stabulation provides two essential services for this wine, first to drop out a bit of unstable color which will eventually brown in the wine, second, it will drop out some of the heavier red fruited flavors which may stand in the way of the more subtle tones produced by our utilization of a common Gewurztraminer yeast, keeping the wine floral and white fruit toned. Our Rose is 100% tank fermented and aged before bottling.

FOOD PAIRING

Elote salad, seared salmon with lemon.

AVA: Russian River Valley
VARIETAL: 100% Pinot Noir
ALCOHOL: 13.6%
TA: 5.85 g/L
pH: 3.39

HARVESTED: August 31, 2022
BOTTLED: December 14, 2022
AGING: Stainless Steel
CLONE: Martini
SOIL: Gravelly, clay loam

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