



PELLEGRINI

WINE COMPANY

2014 PELLEGRINI UNOAKED CHARDONNAY RUSSIAN RIVER VALLEY | SONOMA COUNTY



HARVEST September 2014
BOTTLING May 19th, 2015
ANALYSIS AT BOTTLING
ALCOHOL 14.1%
TA 6.15 g/L
PH 3.4

WINEMAKING

The Russian River Valley is an outstanding region for growing Chardonnay with exceptional finesse. The growing season in 2014 started with a mild spring and early bud break followed by summer of moderately warm and even temperatures and finished with a couple of cool, foggy weeks ending August. The extended ripening period allowed fruit to develop to perfect maturity with spectacular fruit character. Chardonnays of this vintage display particularly expressive flavors along with their characteristically elegant acidity. To make the purest possible expression of Chardonnay, we harvested a touch early to ensure clean and vivid fruit. Grapes were hand-picked in the cool early morning hours and pressed whole cluster. An especially long, cool fermentation and aging in stainless steel maintained the fresh fruit flavors and delicate floral aromas. This wine gets its complexity and rich texture from sur lie aging with lees stirring. No oak, no malo-lactic conversion. Pure Chardonnay.

TASTING NOTES

Vivid citrus and orchard fruit characters of Russian River Valley fruit are showcased in this surprisingly highly textured depiction of unoaked Chardonnay. Aromas of ripe pear, white nectarine, green apple, Meyer lemon, Mandarin orange are embellished with floral blossoms. The palate impression is initially lively and citrusy but swells with an unexpected lushness and creaminess. The expansive volume persists through the finish. Drink now and for the three years to enjoy the full flourish of its fruit. Pair with cold salads or grilled fish and the rich complexity to complement creamy sauced pork or chicken. This wine will shine with shrimp and lemon risotto.