

# Olivet Lane

VINEYARD

ESTATE BOTTLED



## 2016 PINOT NOIR

### 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 Robert Pellegrini and his father Vincent, with 20 of the 58 acres planted singularly to the Martini selection of Pinot noir, a clone now considered as an "heirloom" clone. 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 2016 Olivet Lane Vineyard Pinot Noir emits aromas of plum, pine, dried orange rind, and macadamia nut. Especially vibrant along the side of the mouth, hints of Mexican oregano, clove, Thai red tea, and rhubarb accent a focal point of vibrant red cherry. Those with the patience to age this classic vintage of Olivet Lane Pinot Noir will be greatly rewarded, as this wine's structure will be more than enough to carry it 10+ years in the cellar.

### WINEMAKING NOTES

Olivet Lane Pinot Noir is carefully tended by hand from vineyard to bottle using artisanal methods and obsessive attention to detail to preserve the greatness of the fruit and achieve exceptional textural complexity. Harvested in the cool of the early morning fog, Olivet Lane Pinot noir grapes are carried down the lane to the winery, where they undergo the process of hand-selecting and destemming. The berries are tipped gently to small open-top fermenters, where they typically reside for about 14 days. The onset of fermentation is delayed by chilling to allow 5 day period of cold-soak prior to fermentation to allow optimal extraction of color and flavor from the skins. During fermentation, the fermenting must is punched down several times daily to achieve gentle extraction. At the end of fermentation, the wine from each tank is maintained as a discrete lot, drained directly to barrels by gravity. Barrel aging takes place over 14 months, with a single racking of each individual barrel off primary lees in the spring. Our wine is handled minimally without pumping to preserve the delicacy and complexity of its texture.

**AVA:** Russian River Valley

**VARIETAL:** 100% Pinot Noir

**ALCOHOL:** 13.9%

**TA:** 7.20 g/L

**pH:** 3.31

**HARVESTED:** September 6 & 7, 2016

**BOTTLED:** December 14, 2017

**BARREL AGING:** 14 months, 35% new

**CLONE:** Martini

**SOIL:** Gravelly, clay loam

*"There is clearly something special about the combination of soil, rootstock and clone at Olivet Lane Vineyard."*

—RUSTY GAFFNEY, THE PINOT FILE

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