

Olivet Lane

VINEYARD

ESTATE BOTTLED



2019 UNOAKED CHARDONNAY

VINEYARD NOTES

The Olivet Lane Vineyard, named for the mature olive trees lining the entrance, has been faithfully tended by Robert Pellegrini for over 40 years. Originally an apple and plum orchard, the 70-acre property on West Olivet Road in Santa Rosa was purchased by the Pellegrini family in 1973. This prime Russian River Valley property was converted to vineyard in 1975 with the planting of Pinot noir and Chardonnay. Approximately two-thirds of the vineyard's 58 planted acres are dedicated to the Wente selection of Chardonnay. The Olivet Lane Vineyard is situated in the heart of the Russian River Valley's low-lying Laguna de Santa Rosa Plain region, distinguished by the maritime fog influence sweeping up from the Pacific through the Petaluma Gap to the South. The cool climate extends the growing season, creating the opportunity for the grapes to ripen slowly and reach their full flavor potential while retaining their natural acidity, producing wines that are elegant and age-worthy.

TASTING NOTES

Lively and full, the 2019 Olivet Lane Unoaked Chardonnay is not shy by any means. Fuji apple, apricot, and buddha's hand highlight the nose, with a hint of lavender. On the tongue zesty yuzu, kiwi, candied ginger, orange blossom essences are countered with an undertone of honeydew melon. The long, textured finish harmonizes with firm acid for a mouthwatering experience.

WINEMAKING NOTES

Our Olivet Lane Unoaked Chardonnay is meant for one reason and one reason alone: to provide an unbiased demonstration of the beauty and grace of Chardonnay on this heritage vineyard. We ferment in stainless steel drums rather than tank, allowing us to experiment with different yeast strains to enhance complexity of flavor, plus Sur lie aging methods for enhanced texture. For all intents and purposes, this wine is made in the exact same fashion as our Olivet Lane Chardonnay with just two points of variation: stainless steel barrels instead of oak, and no malolactic conversion. The ability to fully incorporate lees into the wine with a barrel stirring wand, which is not an option with tank fermentations, lends to immense texture and length in the back of the pallet, while engulfing the front and mid palate with fruit flavors.

AVA: Russian River Valley
VARIETAL: 100% Chardonnay
ALCOHOL: 13.6%
TA: 5.91 g/L
pH: 3.31

HARVESTED: September 9, 2019
BOTTLED: July 29, 2020
AGING: 11 months in steel drum & tank
CLONE: Old Wente
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



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

PELLEGRINI
WINE COMPANY