

Olivet Lane

VINEYARD

ESTATE BOTTLED



2020 LATE HARVEST CHARDONNAY

VINEYARD NOTES

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

The 2020 Olivet Lane Late Harvest Chardonnay elegantly tiptoes along the line of sweet and savory. Toasted pecans, cinnamon, and Sichuan peppercorn line the nose, complimented by candied lemon peel, dried fig, poached golden beets, and nutmeg on the pallet.

WINEMAKING NOTES

Select Chardonnay clusters were hand-harvested by daylight, to aid in our selection of only the ripest choice clusters. Upon arriving at the winery, grapes were foot treaded in bin and left overnight to assist in maceration and plumping of raisins before basket pressing. Press pan sugar sample weighed in around 34 Brix. Juice was left to settle, before being barreled down for fermentation. When sugar levels were optimum, the fermentation was stopped by racking the ferment into tank and chilling to -30 degrees, allowing us to use very little sulfur in preventing spontaneous fermentation. Through the aging process, barrels were topped only quarterly, in order to encourage controlled oxidation to complement the complexity of the botrytis.

PAIRING SUGGESTIONS

Pistachio croissant, or Semolina and almond cake with blood orange glaze.

AVA: Russian River Valley
VARIETAL: 100% Chardonnay
ALCOHOL: 17.5%
TA: 7.20 g/L
pH: 3.84
RS: 51 g/L

HARVESTED: November 12, 2020
BOTTLED: December 13, 2022
AGING: 24 months in neutral french oak
CLONE: Old Wente
SOIL: Gravelly, clay loam



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