

PELLEGRINI *Olivet Lane*

ESTATE BOTTLED



2022 OLIVET LANE CHARDONNAY

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 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

A phenomenal vintage, our 2022 Olivet Lane Chardonnay inundates the nose in butterscotch, toffee, coffee spices, and lemon rind. Crème Brûlée, starfruit, and grilled pineapple highlight the palate, with immense palate weight creating a long finish.

WINEMAKING NOTES

The winemaking process for our estate Chardonnay involves meticulous attention to detail and gentle treatment to capture the fruit's distinctive characters and develop exquisite volume and silkiness in the mouthfeel. The Olivet Lane Chardonnay grapes are hand-harvested at dawn under the cloak of morning coastal fog. Bins of cold Chardonnay clusters are transferred by tractor a few yards to the winery, hand-sorted then pressed whole to achieve optimal delicacy. Primary and full malolactic fermentation take place in barrel, with frequent lees stirring until the final months of motionless settling for clarity. The wine is aged in barrels sur lies for 18 months and receives a singular racking just prior to bottling.

FOOD PAIRING

Chicken and Dumplings, or creamy mushroom soup.

AVA: Russian River Valley
VARIETAL: 100% Chardonnay
ALCOHOL: 14.2%
TA: 6.31 g/L
pH: 3.60

HARVESTED: September 16, 2022
BOTTLED: July 30, 2024
BARREL AGING: 20 months, 33% new
CLONE: Old Wente
SOIL: Gravelly, clay loam

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