



PELLEGRINI

WINE COMPANY

2019 UNOAKED CHARDONNAY

TASTING NOTES

No oak, no malolactic conversion. Pure Chardonnay. The true personality of the Chardonnay grape shines in this surprising wine. Chablis styled, it presents clean and a bit austere at first, though finishes quite expressively. Our Unoaked Chardonnay gleams with aromas of white peach, Meyer lemon rind, assorted melons, and river stones. Once sipped, tangerine, lychee, pear, and cantaloupe take over. Honeysuckle and anise provide floral balance to the fruit.

WINEMAKING NOTES

Grapes for this wine are hand-harvested from the middle of the night to the early morning. Upon arrival, this Chardonnay is whole-cluster pressed using a champagne-style press cycle, in order to minimize bitter phenolics. After 2 days of settling, the juice is racked and inoculated for fermentation which takes about 30 days to complete, held at a constant 53 to 55 degrees. This wine gets its complexity and rich texture from sur lie aging with lees stirring.

WINEGROWING

We source the fruit for this Chardonnay from Bazzano Vineyard, located two miles east of our Olivet Lane Estate, along Mark West Creek near the town of Fulton. These hearty Old Wente clone vines are dry-farmed, thanks to the heavy clay soils in which they reside, lending great depth of fruit character. Hot afternoons are mitigated by a vigorous canopy, allowing for precise acid retention and bright fruit tones.

FOOD PAIRING

Pair with Caldo Verde, fish tacos, or linguini with clam sauce.



AVA: Russian River Valley
VARIETAL: 100% Chardonnay
ALCOHOL: 13.6%
TA: 6.93 g/L
pH: 3.62

HARVESTED: September 24, 2019
AGING: 100% Stainless Steel
SOIL: Yolo, silty loam