



PELLEGRINI

2023 PELLEGRINI UNOAKED CHARDONNAY R.R.V.

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 to minimize bitter phenolics. After 2 days of settling, juice is racked and inoculated for fermentation, which takes about 30 days to complete, held at a constant 53 to 55 degrees. Lees mixing in tank is conducted once per week until January, at which point final settling begins. Additional time in tank allows for the Unoaked Chardonnay to further develop flavors, which tend to be rounder in emphasis.

TASTING NOTES

Chardonnay's true personality shines through this surprising wine. Elegant and subtle on the nose, our Pellegrini Unoaked Chardonnay slowly reveals notes of lemon curd, river stones, and sage. Upon first sip, one is engulfed in juicy red apple, pineapple, kiwi, and lychee, harmonized by firm acid and rounded finish.

VINEYARD NOTES

Bazzano Vineyard is located two miles east of our Olivet Lane Estate, north of River Road 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

Samosas, butternut squash soup, or linguini with clam sauce.

AVA: Russian River Valley
VARIETAL: 100% Chardonnay
ALCOHOL: 13.5%
TA: 6.75 g/L
pH: 3.62

HARVESTED: October 27, 2023
BOTTLED: July 29, 2024
AGING: 10 months in stainless steel tank
SOIL: Yolo, silty loam

