

PELEGRINI

Olivet Lane

THE PELLEGRINI FAMILY has been associated with every tier of the wine business since the early part of the 20th Century — as wine producers, grape sellers, importers, and wholesale distributors. In 1915, Nello Pellegrini immigrated from Italy, eventually landing in the Santa Rosa Plains, a sister city to his home town of Lucca, Tuscany. In 1925, the first Pellegrini wine was made from Sonoma County grapes in a gravity run winery in San Francisco. Upon the repeal of Prohibition in 1933, they were issued Winegrower License No.4.

In 1972, Vincent & Aida Pellegrini purchased a 70-acre plum and apple orchard on West Olivet Road in the Santa Rosa Plains. The first vines Pinot Noir and Chardonnay were planted in 1975, using heirloom Martini and Wente Clones respectively, establishing Olivet Lane Vineyard as one of the first Pinot Noir pioneers in Russian River Valley.

THE RUSSIAN RIVER VALLEY In the early 19th century, immigrants from Mediterranean countries descended upon the region, planting the first vineyards. Its proximity to the coastal influences of the Pacific Ocean makes it ideal for the growing of Pinot Noir. The region officially gained AVA status in 1983, recognizing this area as one of the premier unique cool climate growing regions in Sonoma County & California.

50 YEARS after its first vines were planted, Olivet Lane is home to the region's oldest still producing Pinot Noir vines. The secret to its longevity is being blessed by the perfect combination of terroir and climate. Widely recognized as a prime example of the classic style of Russian River Valley Pinot Noir, it has been the grape source for many of the Valley's Pinot Noir luminaries — Williams Selyem, Merry Edwards, Gary Farrell, Darioush — in addition to our own acclaimed Olivet Lane Vineyard Chardonnay and Pinot Noir.

OLV was faithfully tended to by third generation Robert Pellegrini for three decades. Today, it is Nello's great-granddaughter Alexia Pellegrini who oversees and guides winery & vineyard operations. A fourth generation vintner, she continues to build upon the Pellegrini legacy in wine, melding with it her passion for design & music. In 2000, Alexia worked her first harvest at Penfolds in South Australia, sparking a life long passion for working the land. No stranger to hard work, in 2018, she earned her MBA in Wine Business at Sonoma State University, and led the charge to certify the Olivet Lane Winery & Vineyard as Sustainable through the California Sustainable Winegrowing Alliance.

PELEGRINI WINES have earned a reputation for consistent quality. Our wines are produced from grapes sourced from select vineyards in Russian River Valley & Sonoma County, including our Olivet Lane Vineyard. Our winemaking style emphasizes balance over power and exhibits regional characteristics representative of the appellations. We focus on crafting small lots of vineyard-designated Pinot Noir from grapes grown in several high quality Russian River vineyards. Additionally, we produce regional appellation wines of Chardonnay, Zinfandel, and Sauvignon Blanc, and Rosé.

We source from a selection of prized vineyards in Russian River Valley, all within miles of our winery. Each vineyard features its own unique microclimate, soil profile, and clonal selection, adding complexity to our portfolio. In addition to our appellation blends, we bottle unique small lots of single vineyard and barrel selections to share with our wine club and visitors to our cellar door. Notable vineyards that we have featured: Hurst, Toboni, Hallberg, Charles Heintz, Nakai, Maffei, Giovanetti, and Steiner — to name a few.

WINEMAKER Charlie Fauroat joined the Pellegrini winemaking team in 2013, earning his way from Cellar Master to Assistant Winemaker to Winemaker. Feeling privileged to work with the stellar fruit of Olivet Lane Vineyard, he is excited to share his passion for making wines representative of a place and time. He loves the art, science, hard work, and people in wine. Growing up in Ventura, he was born more into avocado country than wine country. Moving to Sonoma County in 2007, he earned his bachelor's degree in Wine Business from Sonoma State University. Before arriving at Pellegrini, he worked in the cellars at Bella Vineyards in Dry Creek Valley, Vavasour Winery in Marlborough New Zealand, Bird in Hand in the Adelaide Hills of South Australia, and Williams Selyem and DuMol in Russian River Valley. In addition to a great palate for wine, Charlie is a truly talented chef, specializing in meat curing & asian cuisines.