



PELLEGRINI

WINE COMPANY

2013 PELLEGRINI UNOAKED CHARDONNAY
RUSSIAN RIVER VALLEY | SONOMA COUNTY



HARVEST September 2013
BOTTLING July 23rd, 2014
ANALYSIS AT BOTTLING
ALCOHOL 14.1%
TA 6.30 g/L
PH 3.32

WINEMAKING

In contrast to the barrel fermented Olivet Lane Estate Chardonnay, the grapes for this wine were harvested earlier and whole-cluster pressed. An especially long, cool fermentation and aging in stainless steel maintained the fresh fruit flavors and delicate floral aromas. The wine's complexity and rich texture come from sur lie aging with lees stirring. No oak, no malo-lactic conversion. Pure Chardonnay. It is bottled in Spring following the harvest and is meant to be enjoyed for its youthful fragrance, apple-like flavors, and bracing acidity.

TASTING NOTES

The 2013 Pellegrini Unoaked Chardonnay, Russian River Valley, Sonoma County is bright straw in color, showing fresh aromas and flavors of pear, apple and lemon zest, enhanced by a mineral quality and lively acidity. A rich mouth feel extends into a long finish. We especially enjoy this style of Chardonnay with appetizers, or with simply prepared unadorned seafood such as marinated Dungeness crab, or sautéed Petrale sole.