

# Olivet Lane

VINEYARD

ESTATE BOTTLED



## 2014 CHARDONNAY

### VINEYARD NOTES

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 established in 1975 by Robert Pellegrini and his father; Vincent is planted to the Wente selection of Chardonnay, a clone now considered as an “heirloom” clone.

### VINTAGE NOTES

The 2014 vintage produced wines with impressive quality, spectacular balance, concentration and incredible depth of character. After the driest year on record coupled with below-average rainfall, the 2014 growing season influenced by the drought accelerated bud break, which occurred two weeks earlier than usual, followed by an early veraison. However, a nearly perfect summer of consistent and moderate weather provided an extended period of gradual ripening and gave us the ability to make precision picking decisions which resulted in ideal ripeness.

### TASTING NOTES

The multifaceted 2014 Olivet Lane Vineyard Chardonnay exhibits structural elegance balanced with opulent richness. Complex and layered aromas conjure the fragrance of lemongrass, lime, apple, white fig, and honey accented by nutmeg, cardamom, and hazelnut praline. Swelling from a heart of succulent fruit, the lavish flavors are displayed in a profusion of tropical pineapple and ripe mango lifted by zesty Meyer lemon curd. Highly textured, the wine displays luxurious mid-palate volume, seamlessly integrated with a distinctive silkiness from entry to finish. Its richness is poised by brightness of acid, imparting persistent vibrancy. Though optimal drinking and aromatic complexity for this Chardonnay will approach with up to five years of cellaring, this wine is very enjoyable in the present while its fruit is in full flourish. An inspired pairing for the 2014 Olivet Lane Vineyard Chardonnay is roast monkfish in creamy saffron sauce as this wine is the ideal match for rich seafood and the perfect counterpoint to creamy dishes.

### WINEMAKING NOTES

The winemaking process for our Olivet Lane Vineyard 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. Our Chardonnay grapes are hand-harvested at dawn under the cloak of morning coastal fog. Bins of cold 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 takes 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 16 months and receives a singular racking just prior to bottling.

AVA: Russian River Valley  
VARIETAL: 100% Chardonnay  
ALCOHOL: 14.2%  
TA: 6.30 g/L  
pH: 3.39

HARVESTED: September 10, 2014  
BOTTLED: February 9, 2016  
BARREL AGING: 16 months, 33% new  
CLONE: Wente  
SOIL: Gravelly, clay loam

*“There is clearly something special about the combination of soil, rootstock and clone at Olivet Lane Vineyard.”*

—RUSTY GAFFNEY, THE PINOT FILE



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