

# 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

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gravity run winery in San Francisco's Bay View District. 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 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 cool coastal influence of the Pacific Ocean makes it ideal for growing 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, Olivet Lane has been a prized grape source for many of the Valley's Pinot Noir luminaries — Williams Selyem, Merry Edwards, Gary Farrell, MacRostie — in addition to our own acclaimed Olivet Lane Vineyard Chardonnay and Pinot Noir. From our estate grapes, we produce six distinctly styled wines, with a traditional method estate sparkling wine on the way.

**PELEGRINI WINES** are produced from grapes sourced from within Sonoma County, and have earned a reputation for consistent quality. In addition to R.R.V. appellation blends, under our Single Vineyard Selections we produce small lots of vineyard & varietal designated wine from unique vineyards, farmed by farmers we enjoy partnering on. Here, we source varietals such as Chardonnay, Zinfandel, Sauvignon Blanc, and Carignane. Our winemaking style emphasizes balance over power and exhibits regional characteristics representative of each appellation.

**OLIVET LANE ESTATE** was faithfully tended to by third-generation Robert Pellegrini for three decades until passing the reins to his daughter, fourth-generation vintner Alexia Pellegrini, who took the helm as General Manager in 2017. Alexia oversees all facets of winery & vineyard operations, continuing to build upon the Pellegrini legacy in wine. She has a keen eye for design and a mind for business. In 2011, Alexia earned a BA in Design from Art Center College of Design in

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Pasadena, and, in 2018, her MBA in Wine Business from Sonoma State University. She is proud to have led the charge to certify the Olivet Lane Winery & Vineyard as Sustainable through the California Sustainable Winegrowing Alliance, and continues to build upon and improve stewardship for the land. Her happy place is working in the winery gardens or on the tractor in the rows.

**WINEMAKER** Charlie Fauroat joined the Pellegrini winemaking team in 2013, earning his way from Cellar Master to Assistant Winemaker to Winemaker. 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 having a stellar palate for wine, Charlie is a truly talented chef, specializing in meat curing & Asian cuisines.