

Olivet Lane

VINEYARD

ESTATE BOTTLED



2015 PINOT NOIR

VINEYARD NOTES

The 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 was established in 1975 by Robert Pellegrini and his father Vincent, with 20 of the 58 acres planted singularly to the Martini selection of Pinot noir, a clone now considered as an “heirloom” clone. The Olivet Lane Vineyard features an undulating benchland of well-drained, gravelly, clay loam soil. Located just east of the Laguna de Santa Rosa, the vineyard is situated in the heart of Russian River Valley Appellation. The fog that defines our growing region lingers in our low-elevation neighborhood, protecting it under a cool white blanket from evening through the morning. These long, cool nights retain natural acidity in the grapes and support the distinctive bright fruit character of the wines.

TASTING NOTES

This wine’s aromatic complexity and fruit flavor density belie its structural delicacy. Intricate aromas of dark cherry compote and macerated strawberries are generously spiced with allspice, cinnamon and nutmeg. Vivid, concentrated flavors lead with black cherry, pomegranate, espresso, and chocolate, trailed by bright and persistent cherry cola and savory bacon. The refined mouthfeel shows splendid silkiness and creamy richness across the palate, precise acidity and superb length. Though delightfully effusive in fruit at present, this Olivet Lane Pinot Noir is a wine that promises to develop additional complexity through another five to eight years of cellaring.

WINEMAKING NOTES

Olivet Lane Pinot Noir is carefully tended by hand from vineyard to bottle using artisanal methods and obsessive attention to detail to preserve the greatness of the fruit and achieve exceptional textural complexity. Harvested in the cool of the early morning fog, Olivet Lane Pinot noir grapes are carried down the lane to the winery, where they undergo the process of hand-selecting and destemming. The berries are tipped gently to small open-top fermenters, where they typically reside for about 14 days. The onset of fermentation is delayed by chilling to allow 5 day period of cold-soak prior to fermentation to allow optimal extraction of color and flavor from the skins. During fermentation, the fermenting must is punched down several times daily to achieve gentle extraction. At the end of fermentation, the wine from each tank is maintained as a discrete lot, drained directly to barrels by gravity. Barrel aging takes place over 14 months, with a single racking of each individual barrel off primary lees in the spring. Our wine is handled minimally without pumping to preserve the delicacy and complexity of its texture.

AWARDS

90 Points | Wine Enthusiast, June 2019
92 Points | James Suckling, November 2018

AVA: Russian River Valley
VARIETAL: 100% Pinot Noir
ALCOHOL: 14.2%
TA: 7.20 g/L
pH: 3.31

HARVESTED: August 28, 2015
BOTTLED: December 9, 2016
BARREL AGING: 14 months, 35% new
CLONE: Martini
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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