

# Olivet Lane

VINEYARD

ESTATE BOTTLED



## 2016 CHARDONNAY

### VINEYARD NOTES

The Olivet Lane Vineyard, named for the mature olive trees lining the entrance, has been faithfully tended by Robert Pellegrini for over 40 years. Originally an apple and plum orchard, the 70-acre property on West Olivet Road in Santa Rosa was purchased by the Pellegrini family in 1973. This prime Russian River Valley property was converted to vineyard in 1975 with the planting of Pinot noir and Chardonnay. Approximately two-thirds of the vineyard's 58 planted acres are dedicated to the Wente selection of Chardonnay. The Olivet Lane Vineyard is situated in the heart of the Russian River Valley's low-lying Laguna de Santa Rosa Plain region, distinguished by the maritime fog influence sweeping up from the Pacific through the Petaluma Gap to the South. The cool climate extends the growing season, creating the opportunity for the grapes to ripen slowly and reach their full flavor potential while retaining their natural acidity, producing wines that are elegant and age-worthy.

### TASTING NOTES

Like a nesting doll, the 2016 Olivet Lane Chardonnay is layered with seemingly infinite layers of textures and flavors. On the nose, Piña Colada, hazelnut, almond, nectarine, and Honeydew melon leap from the glass. Not to be outdone, the palate provides powerful Meyer lemon, mangosteen, and savory golden beet elements, backed by pistachio and sweet toasty pecan pie. Yet another wine with the ability to age, drink this within the next 3 to 8 years.

### WINEMAKING NOTES

The winemaking process for Olivet Lane 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. The Olivet Lane Chardonnay grapes are hand-harvested at dawn under the cloak of morning coastal fog. Bins of cold Chardonnay 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 take 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 18 months and receives a singular racking just prior to bottling.

AVA: Russian River Valley  
VARIETAL: 100% Chardonnay  
ALCOHOL: 14.3%  
TA: 7.50 g/L  
pH: 3.37

HARVESTED: September 22, 2016  
BOTTLED: May 5, 2018  
BARREL AGING: 18 months, 33% new  
CLONE: Old 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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