

# Olivet Lane

VINEYARD

ESTATE BOTTLED



## 2019 CHARDONNAY

### 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 the Pellegrini family, with 30 acres planted to heirloom clone Old Wente Chardonnay. 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

Bright and radiant, the 2019 Olivet Lane Chardonnay emits beautiful aromas of all spice, pineapple, yuzu rind, and white flowers. Lemon curd, butterscotch, ripe kiwi, and mango feature prominently on the palate, with crisp acid balancing the long luscious texture. A chardonnay 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: 14.2%  
TA: 6.10 g/L  
pH: 3.44

HARVESTED: September 16, 2019  
BOTTLED: May 19, 2021  
BARREL AGING: 18 months, 28% new  
CLONE: Old Wente  
SOIL: Gravelly, clay loam



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