Olivet Lane

VINEYARD

ESTATE BOTTLED



"There is clearly something special about the combination of soil, rootstock and clone at Olivet Lane Vineyard." -RUSTY GAFFNEY, THE PINOT FILE

## 2021 NOUVEAU OF PINOT NOIR

## VINEYARD NOTES

The Olivet Lane Vineyard, named for the mature olive trees lining the entrance, has been faithfully tended by the Pellegrini family for over 40 years. This prime Russian River Valley property is now expertly managed by 4th generation, Alexia Pellegrini. 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 a 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

Second carbonic wine for our winery & favorite, the 2021 Olivet Lane Nouveau of Pinot Noir is feral and brambly on the nose, highlighted with fennel pollen and carraway. After originally being immersed in strawberry shortcake, the second sip reveals undertones of sour cherry and thyme. Grape stem shows prominently on the finish, harmonizing with the light pleasant tannins. A fun summertime wine, serve chilled.

## WINEMAKING NOTES

Grapes for this wine we have been specifically chosen from areas of our Olivet Lane Estate with the perfect balance of grape and stem maturation. They were hand sorted directly into 1 Ton fermentation bins, layering in dry ice during the sorting process. Post sort, the only treatment the bins received was a bag of dry ice hung above it three times a day to promote an absolutely anaerobic environment. After 15 to 21 days of carbonic maceration, the grapes were pressed to a portable tank, where the remainder of fermentation finished natively.

AVA: Russian River Valley VARIETAL: 100% Pinot Noir ALCOHOL: 13.7% TA: 5.30 g/L PH: 3.67 RS: <1 g/L HARVESTED: September 8, 2021 BOTTLED: December 10, 2021 AGING: Stainless Steel CLONE: Martini SOIL: Gravelly, clay loam

4055 WEST OLIVET ROAD Santa Rosa, california 95401 Pellegrinisonoma.com

