



# PELLEGRINI

WINE COMPANY

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## 2019 SAUVIGNON BLANC

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### TASTING NOTES

A bevy of fruits adorn the nose of the 2019 Pellegrini Sauvignon Blanc. Standing out are most certainly lemon zest, pear, and nectarine. Assorted melons fill the mouth, accented by tangerine, green papaya, river stones and flint. The plentiful texture brings balance to this wine's bright acidity.

### WINEMAKING NOTES

Once harvested, the grapes were gently pressed with a champagne-style press cycle to limit bitter phenolics releasing into the juice. The free run and light-press juices were moved to stainless steel tank for fermentation, while the heavier pressed juice fermented in neutral French Oak barrels. These lots were inoculated with two different yeasts to maximize the individuality of each lot—a production technique gleaned from a harvest our winemaker spent in Marlborough, New Zealand. The final blend consisted of 2/3 tank fermented and 1/3 barrel fermented—allowing the sharp, linear, tropical stainless steel lot to effortlessly marry with the barrel lot which carries immense palate weight and soft tones.

### VINEYARD NOTES

The Nakai Vineyard is just a stone's throw from our winery. Planted in 1979, this 20-acre vineyard grows only four rows of Sauvignon Blanc all of which is allocated to Pellegrini. Much like our Olivet Lane Estate, Nakai Vineyard sits on Huichica soil. This rocky and clay rich soil dominates the Santa Rosa Plains region and lowers the need for regular irrigation, making it an ideal soil type to draw out the tropical characteristics in the Sauvignon Blanc grape. Late summer in the vineyard a heavy leaf removal to created more sun exposure on the clusters, which increased the tropical fruit flavors.

### PAIRING IDEAS

Grilled fish, Greek salads, fresh fruits.



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AVA: Russian River Valley  
VINEYARD: Nakai Vineyard  
VARIETAL: 100% Sauvignon Blanc

HARVEST: September 26, 2019  
BOTTLED: December 16, 2019  
ALCOHOL: 13.8%  
TA: 6.76 g/L  
pH: 3.04