



PELLEGRINI

2022 PELLEGRINI UNOAKED CHARDONNAY R.R.V.

WINEMAKING NOTES

No oak, no malolactic conversion. Pure Chardonnay. Grapes for this wine are hand harvested from the middle of the night to the early morning. Upon arrival, this Chardonnay is whole cluster pressed using a champagne style press cycle, in order to minimize bitter phenolics. After 2 days of settling, juice is racked and inoculated for fermentation which takes about 30 days to complete, held at a constant 53 to 55 degrees. Lees mixing in tank is conducted once per week until January, at which point final settling begins. Additional time in tank allows for the Unoaked Chardonnay to further develop flavors which tend to be more round in emphasis.

TASTING NOTES

Chardonnay's true personality shines through this surprising wine. Elegant and subtle on the nose, the 2022 Unoaked Chardonnay slowly reveals notes of lemon curd, river stones, and sage. Upon first sip, one is engulfed in juicy red apple, pineapple, kiwi, and lychee, harmonized by firm acid and rounded finish.

VINEYARD NOTES

Bazzano Vineyard is located two miles east of our Olivet Lane Estate, north of River Road near the town of Fulton. These hearty Old Wente clone vines are dry-farmed, thanks to the heavy clay soils in which they reside, lending great depth of fruit character. Hot afternoons are mitigated by a vigorous canopy, allowing for precise acid retention and bright fruit tones.

FOOD PAIRING

Samosas, butternut squash soup, or linguini with clam sauce.



AVA: Russian River Valley
VARIETAL: 100% Chardonnay
ALCOHOL: 14.0%
TA: 7.27 g/L
pH: 3.63

HARVESTED: September 15, 2022
BOTTLED: July 21, 2023
AGING: 10 months in stainless steel tank
SOIL: Yolo, silty loam