

Olivet Lane

VINEYARD

ESTATE BOTTLED



2020 PELLEGRINI-OLIVET LANE SPARKLING III. BRUT SAUVAGE

VINEYARD NOTES

The Olivet Lane Vineyard, named for the mature olive trees lining the entrance, was planted by the Pellegrini family in 1975. 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

Our third estate sparkling release is yet another experiment. The grapes for this vintage is half and half Chardonnay and Pinot Noir, finished in an extra brut style. Cashew, brioche, and nashi pear sit in the nose, while the palette provides bright green apple, pineapple guava, with a harmonious & toasty finish.

WINEMAKING NOTES

For our 2020 sparkling, Olivet Lane Chardonnay and Pinot Noir grapes were picked between 20 to 21 brix, pressed entirely using a champagne style press program to best suit the fruit. Pressed juice and whole lees is drained to tank, where we begin with cold stabilization, a prolonged fermentation method to concentrate aromatic potential. Fermentation completes in approximately one month time, at which point wine continues to age in tank, allowing for maturation of flavors. We tiraged this vintage in December 2021, at which time the wine was laid down in bottle until it's disgorgement in June 2024. 30 months in total from harvest to completed bottle. We utilized a low dosage of 1.25g/L, made possible by the long tirage time of this vintage.

PAIRING SUGGESTIONS

Latkes with sour cream and flying fish roe.

AVA: Russian River Valley,
ALCOHOL: 13.1%
TA: 7.46 g/L
pH: 3.26
RS DOSAGE: 1.25 g/L
CLASSIFICATION: X-Brut

HARVESTED: August 21, 2020
DISGORGED: Tiraged December 20,
2021. Disgorged June 13, 2024
AGING: 13 months in stainless steel tank,
30 months tirage
VARIETALS: 50% Chardonnay &
50% Pinot Noir

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