



PELLEGRINI

2021 SKIN FERMENTED CHARDONNAY

TASTING NOTES

Our second take on this unique style of winemaking, the 2021 Pellegrini Skin Fermented Chardonnay wafts butterscotch, black walnut, red d'anjou pear, and and coconut into the nose. It's generous, soft tannin structure buoy tones of grapefruit, white pepper, and a long cedar finish.

WINEMAKING NOTES

Having been a style still popular in Friuli-Venezia Giulia as well as Slovenia and Georgia as recently as the 1960s, skin fermented whites are once again coming into vogue. The results of this method can be quite astonishing when handled with the appropriate finesse and nuance. Grapes for this wine were destemmed directly to a small 2 ton open top tank the morning of the pick. Fermentation was encouraged immediately, bypassing cold soak, and submerged cap fermentation, a technique also found in our Gamay program, was utilized to fully incorporate body and tannin from the skins, while limiting harshness. This Chardonnay spent a total of 23 days on its skins. The resulting wine was pressed directly to barrel and very limited malolactic fermentation was allowed. It's counterpart wine to be blended in (around 35%), also from Bazzano Vineyard, was barrel fermented, and treated in a manner fit for Olivet Lane Chardonnay, with regular barrel stirring to create volume to balance the firm tannins of the skin fermented portion

WINEGROWING

We source the fruit for this Chardonnay from Bazzano Vineyard, located two miles east of our Olivet Lane Estate, along Mark West Creek 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

Peccorino Romano cheese, or cashew chicken stir fry.



AVA: Russian River Valley
VARIETAL: 100% Chardonnay
ALCOHOL: 13.6%
TA: 5.75 g/L
pH: 3.77

HARVESTED: September 14, 2021
BOTTLED: December 13, 2022
AGING: 100% Stainless Steel
SOIL: Yolo, silty loam