

GARY FARRELL

VINEYARDS & WINERY

2016 OLIVET LANE VINEYARD CHARDONNAY RUSSIAN RIVER VALLEY

VINEYARDS

Pellegrini's Olivet Lane Vineyard was planted in 1975 to Wente selection on AXR rootstock. The vineyard sits on 65 acres of sloping benchland in the Santa Rosa Plain, in between the warmer Westside Road region and the cooler Green Valley, where warm summer days are moderated by cool breezes and chilly evening temperatures. The combination of low temperatures, regular fog intrusion and well drained loam, clay soils create an excellent environment for growing Chardonnay that develop cool-climate characteristics and impeccable acid at fairly low sugars. The wines from this vineyard simultaneously express power and finesse, and they do so with tremendous balance.

VINTAGE

The 2016 vintage was an exceptional year for Russian River Valley wines. Harvest seems to start early every year now in Sonoma County, and this season was no exception. Much needed winter rains alleviated some of the drought pressure and vine development was able to begin early. This, coupled with a remarkably slow and steady ripening season, gave the grapes plenty of time to develop perfect balance, structure, and an amazing complexity of flavors. The 2016 Chardonnay crop was medium in size, while the quality and overall integrity of the fruit was among the best that we've ever seen at the winery. Cooler than average daytime highs and cold nights gave us the opportunity to pick the fruit exactly when it was ready, giving us wines that have tremendous concentration, finesse, and beautiful natural acidity. We were fortunate to experience another spectacular vintage in the Russian River Valley, and are excited to see how the wines evolve as they age in our barrel cellar.

WINEMAKING

The grapes were harvested at 22° Brix in the cool morning hours to preserve freshness and fruit integrity, then whole cluster pressed using a gentle press program tailored specifically to the qualities of the vineyard. After pressing, the juice was chilled to 45°F in tank, and allowed to settle for 24 hours before inoculating with Montrachet yeast. The wine was then transferred to 35% new French oak barrels (François Frères, DAMY, Dargaud & Jaegle, Cavin and Remond), with just the right amount of light, fluffy, creamy lees for a healthy fermentation. The barrel selection, a mixture of light and medium toast barrels and 500-L puncheons, was chosen to add subtle structure and aromatics, and to polish the finished wine without dominating its expression of place. The wines were racked off the primary lees only once, just before bottling. After 9 months of aging, each barrel was carefully evaluated and the most elegantly structured wines were selected for this beautiful single vineyard wine.

TASTING NOTES

The Olivet Lane Vineyard is consistently a benchmark for Chardonnay in Russian River Valley, and the 2016 delivers without fail. Its' always welcome nose of Meyer lemon, crisp apple and Satsuma mandarin fill the glass alongside the intoxicating aroma of freshly baked butter cookies. The palate is equally as generous, offering layers of lemon cream, coriander, brioche and flaky puff pastry, and the supple, lengthy finish leaves nothing to be desired.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Olivet Lane Vineyard

COMPOSITION

100% Chardonnay

FERMENTATION & AGING

9 months in 35% new French oak

ALCOHOL

13.4%

pH / T.A.

3.29/ 6.5 g/L

PRODUCTION

797 Cases

BOTTLING DATE

June 8, 2017

RELEASE DATE

February 2019

RETAIL PRICE

\$45