

GARY FARRELL

VINEYARDS & WINERY

2018 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

After several years of drought, heat and early harvests, 2018 was a breath of fresh air and a return to a more normal harvest onset. The season began with a cold, wet winter, which set the pace in that it delayed vine development by 3-4 weeks. Budbreak began mid to late March, followed by a mild, sunny spring. When bloom ensued in mid to late May, the weather was just right, with very little wind and no rain to damage the delicate flowers. When growers saw the generous potential cluster count after flowering, they knew it was going to be an ample crop. The nearly perfect weather throughout the summer months led to a very large, yet excellent quality crop. The month of August yielded typical, foggy Russian River Valley mornings, with sun finally breaking through late morning and vanishing again late afternoon. Harvest commenced on August 30th and we were finished by September 29th, just before the rain came. Despite the quantity of clusters per vine, flavor, concentration and tannin levels were quite excellent. Canopy management was extremely important in that fruit thinning was necessary at multiple stages of vine development.

WINEMAKING

The grapes were harvested in the cool morning hours at ~22.5° Brix. A quick pass was made through our rows a few days prior to harvest in order to drop fruit that didn't express the optimal flavor concentration. As anticipated, the grapes that were delivered to the winery were packed with delicious, vibrant, varietally expressive characteristics. After a very careful hand-sorting, we combined all the fruit in the press, and used a gentle program to extract only the most desirable solids and phenolics. The resulting juice was left in tank to cold-settle overnight before transferring to 35% new and 65% one to three-year-old neutral French oak barrels and puncheons for fermentation and aging, where it remained for 9 months on its primary lees until it was time to bottle in June. The wine was racked off the primary lees only once, just before bottling.

TASTING NOTES

Attractive citrus notes of lemon tart, grapefruit and lime zest initially open up in the glass, followed by rich aromas of honeysuckle, lemongrass and pie crust. The palate opens up with flavors of roasted Meyer lemon, wildflower honey, apricot and peach. The texture is rich and creamy with an underlying layer of acidity and loads of fleshy fruit that linger into a persistent finish.

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.

3.24/ 6.6 g/L

PRODUCTION

603 Cases

BOTTLING DATE

June 3, 2019

RELEASE DATE

October 2020

RETAIL PRICE

\$45