

GARY FARRELL

VINEYARDS & WINERY

2021 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 low sugars. The wines from this vineyard simultaneously express power and finesse, and they do so with tremendous balance.

Vintage

2021 was a spectacular vintage, especially considering the challenges of the past few years. It was a drought year, so Mother Nature was responsible for trimming yields and producing a plentiful and beautifully balanced crop. This was a nice contrast compared to previous drought years when the crop was very small and the wines were more muscular. In 2021, the clusters were medium in size and the berries were plump with a good number of seeds, excellent skin to juice ratio and beautiful acidity. The summer months gave us beautiful ripening weather with very few heat spikes, allowing the grapes to ripen evenly, while having time to develop lots of flavor. Veraison began in mid to late July and the weather from that point until harvest was perfectly moderate yielding excellent hang time and world class wines.

Winemaking

The grapes were harvested on two separate dates at 22.4 and 22.7° Brix, respectively in the cool morning hours to preserve freshness and fruit integrity, then whole cluster pressed using a modified Champagne program to gently press the grapes yielding beautiful, fluffy lees. 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 and Puncheons (François Frères, DAMY, Dargaud & Jaegle), with just the right amount of light, fluffy, creamy lees for a healthy fermentation. After 10 months of aging, each barrel was carefully evaluated, and the most elegantly structured wines were selected for this beautiful single vineyard wine.

Tasting Notes

Enticingly complex aromas of lemon zest, white nectarine, lemongrass, and baked pear tart. The palate is at once juicy and tangy, with an unctuous texture contrasted with verve and minerality. This incredibly concentrated and energetic Chardonnay finishes with a silky, mouthcoating creamy texture that lingers with enduring length.

Appellation

Russian River Valley

Composition

100% Chardonnay

Fermentation & Aging

10 months in 35% new
French oak

Alcohol

13.2%

pH / T.A.

3.23 / 7.3 gm/L

Production

376 Cases

Bottling Date

July 20, 2022

Release Date

February 2024

Retail Price

\$50