



GARY FARRELL

VINEYARDS & WINERY

2019 OLIVET LANE VINEYARD CUVÉE D'OEUF 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 record-breaking rainfall in late February, causing major flooding in the areas surrounding the Russian River, a relatively cool spring followed, delaying bud break into mid to late March. The delayed onset and cool temperatures would predict the beginning of harvest at a more typical date, compared to a few past vintages. The month of May brought more heavy rains. Thankfully, the cold temperatures and delayed start of bud break meant that bloom was later as well, and only a few vineyards had started to produce flowers, so damage to the crop was minimal. Summer temperatures were perfect and mild. By June, growers began to see that a big crop was forming. Come July, veraison was under way and growers had to drop lots of unevenly ripening clusters on several occasions. 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 on September 8th at 22.4° Brix in the cool morning hours to preserve freshness and fruit integrity, then the fruit was gently whole cluster pressed. After pressing, the juice was chilled to 45°F in tank, and allowed to settle for 24 hours before transferring to our concrete, egg-shaped tank for fermentation and subsequent aging. Concrete is a better insulator than stainless steel, does not impart wood flavors as a barrel would, and polishes the finished wine without dominating its expression of terroir. The wine was aged 8 months on primary lees in the concrete tank, where it developed its rich, vibrant, mineral driven character, and racked once just prior to bottling. We selected Pellegrini's Olivet Lane Vineyard for this concrete fermentation because the Old Wente Chardonnay there produces small, concentrated, power-packed clusters that develop beautiful, mineral-driven, site-specific flavors, especially when picked at lower sugars.

Tasting Notes

The nose is fresh and lively with flint, green apple, fresh lemon, honeysuckle and a hint of savory mushroom powder. The mineral-driven palate unfolds with notes of honeycomb, crisp apple, lime zest and Chamomile. The wine is precise, complex and refreshing, with tangy acidity and a beautiful core of salinity that is complemented by a distinctive creamy finish from malolactic fermentation.

Appellation

Russian River Valley

Vineyards

Pellegrini – Olivet Lane Vineyard

Composition

100% Chardonnay

Fermentation & Aging

8 months on primary lees in concrete tank

Alcohol

13.2%

pH / T.A.

3.10 / 7.6 gm/L

Production

169 Cases

Bottling Date

June 6, 2020

Release Date

June 2022

Retail Price

\$60