



GARY FARRELL

VINEYARDS & WINERY

2019 OLIVET LANE VINEYARD CHARDONNAY RUSSIAN RIVER VALLEY

Vineyard

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 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 8 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 lovely bouquet offers enticing, complex aromas of Meyer lemon, stone fruit, graphite, honeysuckle, lemongrass and baked pear tart. The first sip is succulent and tangy, while the mid-palate is zesty and oily with lots of verve. This incredibly fresh, energetic Chardonnay finishes with a pop of acidity and perfectly silky, mouthcoating phenolics. The ensuing rich, creamy texture lingers on the tongue long after the wine is gone.

Appellation

Russian River Valley

Vineyard

Pellegrini – Olivet Lane Vineyard

Composition

100% Chardonnay

Fermentation & Aging

9 months in 35% new
French oak

Alcohol

13.3%

pH / T.A.

3.20 / 7.3 gm/L

Production

404 Cases

Bottling Date

June 11, 2020

Release Date

February 2022

Retail Price

\$50