

GARY FARRELL

VINEYARDS & WINERY

2021 OLIVET LANE VINEYARD, CUVÉE D'OEUF CHARDONNAY RUSSIAN RIVER VALLEY

Vineyards

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

2021 was a spectacular vintage. It was a drought year, so Mother Nature was responsible for trimming yields and producing a plentiful and beautifully balanced crop. 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 until harvest was perfectly moderate, yielding excellent hang time and world-class wines.

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

Fresh and lively aromatics of white nectarines, melon rind, and green apples lead into abundant flavors of lime and chamomile blossoms. The acidity is minerally and precise while pleasingly balanced by a rounded mouthfeel, adding complexity and focus into the lingering finish.

Appellation

Russian River Valley

Vineyards

Pellegrini – Olivet Lane Vineyard

Composition

100% Chardonnay

Fermentation & Aging

8 months on primary lees in concrete egg

Alcohol

12.9%

pH / T.A.

3.24 / 6.7gm/L

Production

142 Cases

Bottling Date

July 19, 2022

Release Date

Fall 2024

Retail Price

\$60