

GARY FARRELL

VINEYARDS & WINERY

2014 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

The 2014 vintage was one of the best and earliest recorded starts to harvest in the past decade. We were extremely grateful for another amazing vintage despite the ongoing drought conditions, which contributed to lower yields, smaller berries, great intensity and tremendous concentration of flavors. Although harvest started early, the grapes did not ripen prematurely. The mild winter and spring weather, combined with dry conditions and long, sunny days, led to early onset of grapevine development (bud break, bloom, véraison), but overall hang time was close to normal, so the flavors were ready when it came time to start picking in mid-August. Moderate temperatures persisted throughout the season, allowing us to pick everything at optimal ripeness levels. Since we started early, we avoided the usual mid- to late-September heat wave and we were almost finished by the time some other producers were just getting started. The wines from 2014 have great balance, structure, concentration, and most of them are well below 14% alcohol, with excellent aromatics.

WINEMAKING

The grapes were harvested at 22° Brix in the cool morning hours to preserve freshness and fruit integrity, then whole cluster pressed using a gentle press program tailored specifically to the qualities of each vineyard. 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 40% new French oak barrels (François Frères, DAMY, Dargaud & Jaegle, Chassin, Rousseau, Cavin and Remond), with just the right amount of light, fluffy, creamy lees for a healthy fermentation. The barrel selection, a mixture of light and medium toast barrels and 500-L puncheons, was chosen to add subtle structure and aromatics, and to polish the finished wine without dominating its expression of place. The wines were racked off the primary lees only once, just before bottling. 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

This Olivet Lane Vineyard selection expresses very pure, vibrant aromas of tangerine zest, acacia blossom and green Anjou pear that are characteristic of the wine's origin. The crisp, mineral-driven entry slowly unfolds to reveal incredible volume and breadth to its supple, penetrating, mouth coating fruit profile. Hints of grilled Meyer lemon, poached feijoas, dried herbs and white pepper coat the palate, while the penetrating acidity, ample minerality and layers of dry extract provide precision, depth and a lengthy, tactile experience. The natural acidity, mineral content and phenolic structure make this an age worthy wine that will continue to unveil its character over many years.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Pellegrini – Olivet Lane Vineyard

COMPOSITION

100% Chardonnay

AGING

8 months in 40% new French oak

ALCOHOL

13.3%

pH / T.A.

3.33/7.1gm/L

PRODUCTION

926 Cases

BOTTLING DATE

June 12, 2015

RELEASE DATE

September 2016

RETAIL PRICE

\$45