



MERRY EDWARDS
• WINERY AND VINEYARDS •
RUSSIAN RIVER VALLEY

2022 OLIVET LANE CHARDONNAY

Russian River Valley



HISTORY

Located on western benchland of the Santa Rosa Plain, Olivet Lane produces grapes coveted by the finest winemakers in Sonoma County. This heritage property is one of the oldest existing vineyards in the appellation and has been recognized as a prime example of the classic style of Russian River Valley Pinot Noir and Chardonnay. In 1973, the Pellegrini family purchased 65 acres of apple, prune and olive orchards on West Olivet Lane. In 1975, at the recommendation of Dr. Amand Kasimatis at UC Davis, they planted Pinot Noir and Chardonnay, developing one of the first vineyards in the region devoted exclusively to these two varieties.

WINEMAKING

Grapes for this bottling were harvested on Sept. 17, 2022. The Chardonnay was handpicked and hand sorted in the field and at the winery. Berries were 100% whole-cluster pressed and 100% barrel fermented. After fermentation finished, the wine was aged sur lie nine months in 44% new French oak barrels. Bottling was done on Aug. 2, 2023.

HARVEST NOTES

Sunny days early in the 2022 growing season in Sonoma County led to an early budbreak that began in February. A cold, hard frost that followed threatened the young buds, but proper frost protection limited the damage. The remainder of the spring and summer were quite mild, allowing for steady development and ripening. Harvest began early because of the early budbreak. Warm days in the second half of August and into September allowed the grapes to fully ripen. Yields were lighter than average. Fruit quality was stellar, with smaller berry and cluster sizes, leading to concentrated and flavorful wines.

TASTING NOTES

The Olivet Lane vineyard has produced consistently complex and aromatic Chardonnay since it was planted by the Pellegrini family in 1975, and we are so pleased we can continue to offer it to you. The pretty and perfumed nose on the 2022 vintage features floral notes of citrus blossom, honeysuckle and jasmine, as well as white peach, caramelized pineapple and a subtle background note of roasted almonds. The entry is clean and focused, with bright acidity on the palate. Yellow stone fruit and ripe tropical fruit persist through the long finish.

APPELLATION

Russian River Valley

VARIETAL

100% Chardonnay

CLONE

Wente

CASES PRODUCED

205

AGING

Sur lie, 9 months in 44% new French oak

RELEASE DATE

Sept. 1, 2024

TA

5.12 g/L

pH

3.52

ALCOHOL

14.3%
