



XANDER SOREN WINES



2021 OLIVET LANE VINEYARD PINOT NOIR Russian River Valley (Sonoma Coast)

This iconic site is one of the first pinot noir vineyards in Russian River Valley, planted in 1975. Basking in warm sun during the day, it benefits from the maritime fog that cools the area from evening until morning, extending the growing season, and providing a wine with exceptional balance of fruit, acidity, earthiness, and spice.

Tasting Notes

Our most inland vineyard offers a delicately perfumed nose of red currant and fresh raspberry, layered with notes of rose petal, sandalwood, white pepper, and a hint of black tea. The palate is plush yet lively, with bright red fruit backed by gentle acidity and a faint mineral edge. Fine-grained tannins carry through to a lingering, persistent finish marked by savory spice, cola nut, and forest floor.

Pairings

Our most inland vineyard pairs well with grilled meats and fish, and earthy dishes. Vegetable tempura, mountain vegetables, braised pork, charcuterie, and cheese.

Release

March 2026
45 cases produced
\$125 (750ml) / \$250 (1.5L)

Winemaker - Shalini Sekhar

Our minimal intervention winemaking process begins with meticulous hand-sorting of the fruit. The grapes are destemmed into whole berries and each clone is separated into individual vessels for native fermentation, receiving one to two punchdowns per day. After 18 days on the skins, the free run is drained and the remaining pomace lightly pressed to barrel separately. The wine then undergoes native MLF and is racked once just prior to bottling.

ABV 13.3%
pH 3.77
TA 5.3

Bottled unfinned and unfiltered with minimal effective SO₂

Barrel Aging

17 months in French Oak
20% New
80% Two+ Year

Cooperages

Damy Exclusive, Francois Freres

Vineyard Notes

OLIVET LANE RUSSIAN RIVER VALLEY

Planted

1975

Clones

100% Martini

Elevations

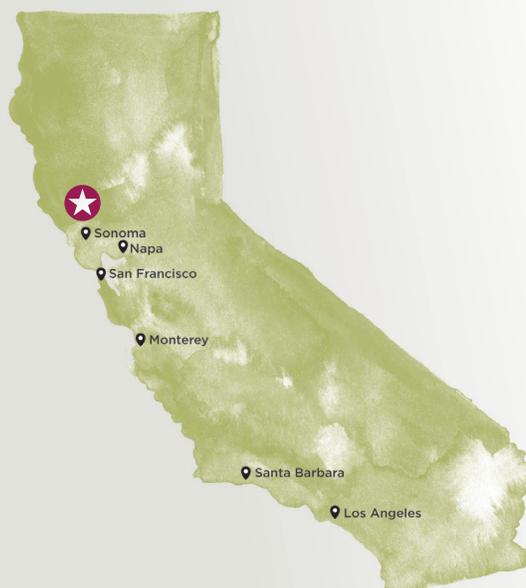
150'

Soils

Gravelly clay loam

Row Spacing

8x12' vertical trellis



All our vineyard partners practice Certified Sustainable farming