

2007 RUSSIAN RIVER VALLEY PINOT NOIR



WINE INFORMATION

Varietal Composition:

100% Pinot Noir

Winemaker: Hugh Chappelle

Consulting Winemaker: Paul Hobbs

Consulting Viticulturist: Greg Adams

Alcohol: 14.4%

pH: 3.52

T.A.: .57g/100ml

Cases Produced: 3618
(12x750ml)

Aging

14-16 mo. in 60 gal. French oak barrels (65% new)

Bottling Date:

February 26-27, 2009

PHILOSOPHY

Lynmar Estate celebrates the distinctive *terroir* of the vineyards we farm, creating wines that are elegant, complex, balanced and age worthy. Our winemaking team takes great care to craft wines that truly represent the dynamic, cool-climate soils from the vineyards where the grapes are grown. On our Russian River Valley estate, you will find a genuine mosaic of the land, the people, the food and the unique synergy of place that is the Russian River Valley. While select lots from Lynmar's 47-acre Quail Hill Vineyard home estate form an important component of this bottling, the winery also works closely with a small group of local growers who share our commitment to quality, creating a fruit-forward wine that is a benchmark of this famous appellation.

2007 GROWING SEASON

By almost any measure the 2007 vintage looks absolutely fantastic, particularly in the coolest areas of Russian River Valley and the Sonoma Coast. Pinot Noir is generating much of the hype, and deservedly so given the amazing quality that has developed thus far. The growing season was nearly perfect, with a relatively cool, mild summer and minimal late-season heat spikes. Though a few mid-harvest rain showers caused some concerns and accelerated picking in our latest ripening sites, these locations ultimately yielded many outstanding lots. The defining quality of the wines from 2007 will be that rare combination of intensity and balance. Pinot Noir provided small berries and enjoyed extended hang time, together yielding wines of uncommon concentration and structure. You will see many 2007 wines that are powerful, yet still possess finesse; we expect excellent aging potential from this vintage.

WINEMAKING

Winemaking for this release is focused on capturing fruit character and moderating extraction to yield the particular intensity and balance shown in this vintage. Fruit was hand picked early in the morning, then hand-sorted at the winery before being gently de-stemmed and transferred without pumping into small (2.5- and 5-ton) open-top fermenters. Fruit was cold-soaked for 5 to 7 days at 50°F before allowing native yeast fermentations to begin. Fermentations were gently punched down by hand 2 to 4 times per day. Total skin contact ranged from 10-18 days this vintage depending on the objective for each lot. Wines were then moved to barrels, where malolactic fermentation occurred over the next several months. Racking was minimal, with aging on light lees until the final blend was assembled for bottling. The wine was then bottled unfiltered and unfiltered.

TASTING NOTES

This outstanding vintage gives an immediate impression of depth and concentration in the glass, with a notably brilliant, bold garnet hue. Aromas are clearly dominated by red fruit tones – strawberry, and cherry pie punctuated by light cranberry notes. A darker underbelly quietly unfolds on the nose, bringing forth blackberry and Bing cherry that adds depth and layering. This Pinot Noir is clearly fruit driven, hitting the palate with a pronounced sense of balance that glides to a long finish with no hard edges. With a subtle spiciness and slight toast notes, this vintage is characterized by a broad, lush quality – offering firm structure and lovely concentration without ever edging towards heaviness. Tannins are perfectly ripe, adding structure and grip to a framework that will allow this wine to age well. Beautiful upon release, this Pinot Noir should continue to reward cellaring through 2014-2016.