

# LYNMAR

*Russian River Valley*

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## 2000 QUAIL CUVÉE CHARDONNAY

### PHILOSOPHY

The philosophy for the Quail Cuvée chardonnay is a bit of a departure from the Quail Hill bottling of the past. With the 1999 vintage we have brought more elegance and finesse to the style, moving away from the big fat California style. We use 100% French oak barrel fermentation, 50% is new with a balance of one and two year old oak. Surly aged for 12 months, the wine's true personality showcases Quail Hill's bright fruit character reigned in by sweet oak character. Within this balance of French oak, fruit and butter lays a very complex wine with the intent of offering finesse while delivering a classic estate character.

### 2000 GROWING SEASON

The year was exquisite for chardonnay. The long, cool growing season allowed the grapes to reach maturity with excellent flavor development. This vintage was the latest harvest on record. The results produced a rounder wine while retaining a nice long acid finish.

### WINEMAKING

The winemaking starts with whole-cluster pressing. The resulting juice is cold settled for 2 days before being placed in barrels. Montrachet yeast is used in all lots, allowing for two-to-three week barrel fermentation. A long malolactic fermentation is preferred stirring the lees once every two weeks. The wine is raked into stainless after 12 months in French oak where it is allowed to clarify. Our 2000 vintage is unfiltered into the bottle.

### WINEMAKER'S NOTES

A racy mix of floral fruit and sweet vanilla oak this vintage is built for immediate gratification with the pedigree to be one of our longest lived chardonnays ever. Revealing its California roots, this bottling loves to show off its old world balance and grace.

### WINE INFORMATION:

<i>Composition</i>	100% Chardonnay
<i>Oak Aging</i>	12 months in 100% French Oak (50% new)
<i>Cases Produced</i>	660 cases
<i>Release Date</i>	January 2003