

LYNMAR

Russian River Valley

2000 QUAIL CUVÉE PINOT NOIR

PHILOSOPHY

The philosophy of the “Quail Cuvée” pinot noir is that the wine reflects the vineyard site and house style while presenting a consistent wine from vintage to vintage. This wine is our primary production effort. The quality of this product is the first consideration of each and every vintage.

2000 GROWING SEASON

This year is best described as a classic, typical cool growing season from start to finish. Unlike our 1999 vintage, which had a short period of unseasonably warm weather prior to harvest, the 2000 vintage remained moderate throughout resulting in excellent levels of natural acidity and refined bright berry fruit characters in our pinot noir grapes. Harvest occurred from September 9th through 16th.

THE BLEND

The blend for the Quail Cuvée program is most representative of our entire vineyard. This wine is comprised of 100% free-run juice. 2000 marks the first year that our young vine plantings have been blended into the Quail Cuvée melding wine from all of the original pinot blocks with free run juice from our Dijon clones and re-propagated Swan selection. The resulting wine is most reflective of Quail Hill’s terroir with added complexity from clonal diversity.

WINEMAKING

The winemaking starts in the vineyard where attention to detail is paramount if the wine is to be great. After several pickings from each individual block the grapes were hand sorted, de-stemmed and gravity fed into four-ton open-top fermentors. After cold soaking, the fermentation began with the addition of Montrachet yeast. Hand punching was done two to six times daily and the total time on the skins averaged 20 days. The juice was racked off to combine in new, one or two-year-old French oak with approximately 60% being new barrels. The wine rested in oak while undergoing malo-lactic fermentation and was racked just prior to bottling.

WINEMAKER’S NOTES

I always hope that I describe this wine as “elegant yet intense”. Above all else, I am looking for balance in this wine with well defined pinot noir character, a silky texture and a long acid finish that invites the next taste. I find the 2000 delivers on the intensity of the 1999 vintage and brings back the elegance and finesse from the cooler growing season that is a hallmark of Lymnar’s house style.

WINE INFORMATION:

<i>Composition</i>	100% Pinot Noir
<i>Oak Aging</i>	12 months in 100% French Oak (60% new)
<i>Cases Produced</i>	1,034 cases
<i>Release Date</i>	January 2003