

LYNMAR

Russian River Valley

2000 RUSSIAN RIVER VALLEY CHARDONNAY

PHILOSOPHY

The philosophy for the “RRV” chardonnay is fruit driven. Using 50% French oak and 50% stainless steel for fermentation, youthful fruit exuberance is at the center of this wine’s core. The French oak’s malolactic fermentation serves it well by providing buttery and rich nuances.

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 and racked into tanks. Montrachet yeast is used in all lots, allowing for two-to-three week barrel fermentation and 40-day tank fermentation. This vintage was a blend of 50% malolactic juice from the oak barrels with the non-malolactic juice from the fermented tanks.

WINEMAKER’S NOTES

Floral aromas combine with a hint of butter and toast, yielding plush fruit flavors across the palate. This wine is a favorite for its “best of both worlds” approach. From the tank portion comes great fruit with a long acid finish; the French oak fermentation provides round complexities of mineral and barrel flavors.

This wine is lively and bright, with lots of green apple, spiced pear, and lemon lime. There is a hint of oak, rounding out some of the higher tones with aromas of dried apricot, spice and baked apple pie. There is no mistaking that it was grown in the Russian River Valley at Quail Hill Vineyard, as it expresses its identity perfectly. A pleasant earthiness in this wine shouts out “Quail Hill” with high-toned minerality and layers of complexity. The fruit of the vines mirror the elements of the well-drained *Goldridge* soil. One can almost taste the fog that settles into the valley at nights over the long and cool growing season, allowing the grapes to ripen slowly and evenly.