

# LYNMAR

*Russian River Valley*

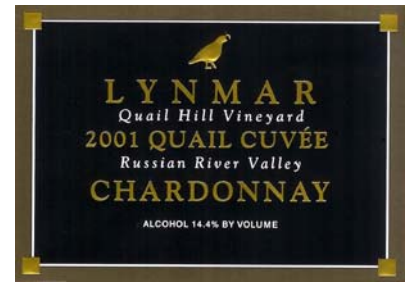
## 2001 QUAIL CUVÉE CHARDONNAY

### PHILOSOPHY

The Quail Cuvée chardonnay is a bit of a departure from the Quail Hill bottling of the past. Since 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. *Sur lie* 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.

### 2001 GROWING SEASON

This vintage will, without a doubt, produce a number of blockbuster wines from the Russian River Valley. Its start, however, seemed to signal nothing but trouble. The year began with a dry winter, building up far less moisture in the soil than is typical. Spring delivered a late frost, but the growing season that followed was one that grapes love—uneventful to the point of being thoroughly forgettable. Rain clouds threatened as harvest neared, but we took a gamble and left the fruit on the vine to reach bolder, more mature flavors.



### 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.

### TASTING NOTES

A racy mix of bright fruit and sweet vanilla oak, this vintage is built for immediate gratification but will continue to improve for years to come. Pineapple, orange zest and nicely integrated toast are apparent on the nose. Showing great balance and pedigree on the palate, flavors of citrus, lemon custard, tropical fruit and crème brûlée, interplay with toasted hazelnuts and brioche, building to an elegant finish. 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>	470 cases
<i>Release Date</i>	February 2004
<i>T.A.</i>	0.56 g/100 ml
<i>pH</i>	3.50