

# LYNMAR

*Russian River Valley*

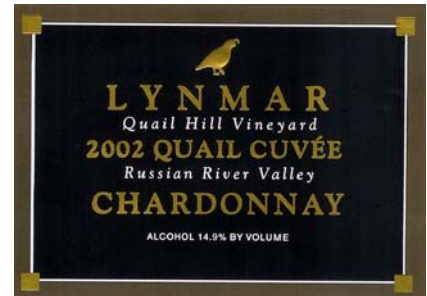
## 2002 QUAIL CUVÉE CHARDONNAY

### PHILOSOPHY

The Quail Cuvée Chardonnay is the definitive expression of Chardonnay from our Quail Hill Vineyard estate. Only the finest barrels from fully barrel fermented lots are included. Our goal is to craft a consistent expression of our distinctive *terroir* through a wine that is elegant, complex, balanced, and age worthy.

### 2002 GROWING SEASON

The 2002 growing season was near perfect for Burgundian varieties in the Russian River Valley—the Quail Hill Vineyard was no exception. Early bud break combined with moderate summer and harvest period temperatures allowed for an exceptionally long hang time, ideal for the grapes to mature and develop flavor without over-ripening. Vine stress was perfect towards the end, encouraging fruit ripening without loss of acid or dehydration.



### WINEMAKING

Winemaking for our Quail Cuvée Chardonnay lots spared no expense. All fruit was hand-harvested into small 40 pound boxes to prevent bruising and premature juicing, and then hand-sorted before being gently whole-cluster pressed. The resultant juice was only lightly settled and then transferred to a combination of new and used 60-gallon French oak barrels for fermentation. Primary fermentation with natural and Burgundy-isolate yeasts lasted three to four weeks. The secondary, malolactic fermentation was long and slow, carrying into the spring of 2003 for full completion. This was promoted by weekly lees stirring which also contributed richness and body to the wine. After 14 months in barrels on original lees, the selected barrels were racked into stainless steel tanks for further settling before bottling in December 2003.

### TASTING NOTES

The beguiling light yellow color does not prepare one for the complex wave of aromas that this Chardonnay first provides. High toned notes of lemon meringue pie, candied orange peel, dried apricot, and ripe melon are woven between spicier, earthier elements of vanilla bean, baked apple, and wet stone. The flavors are similarly dominated by primary fruit characters at this young age with the addition of a strong floral component from our several Rued clone blocks. The palate is viscous and rich, yet with an uncommon backbone of acidity that sneaks up on you in the lingering finish, clearly indicating this wine has a long life ahead of it. Drink from early 2005 onwards.

### WINE INFORMATION:

<i>Varietal Composition</i>	100% Chardonnay, estate grown & bottled	<i>Consulting Winemaker</i>	Paul Hobbs
<i>T.A.</i>	0.64 g/100 ml	<i>Cases Produced</i>	668 cases
<i>pH</i>	3.52	<i>Release Date</i>	November 2004
<i>Alcohol</i>	14.9%	<i>Suggested Retail Price</i>	\$30
<i>Aging</i>	14 mo. in small (60 gal.) French oak barrels (35% new)		