

# LYNMAR

*Russian River Valley*

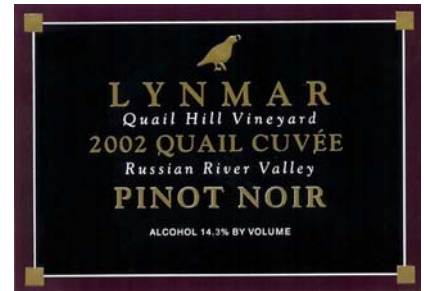
## 2002 QUAIL CUVÉE PINOT NOIR

### PHILOSOPHY

The Quail Cuvée Pinot Noir is the definitive expression of Pinot Noir from our Quail Hill Vineyard estate. Only the finest barrels from our best vineyard blocks in each vintage are included. Our goal is to respect the vintage and our distinctive *terroir* by crafting 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 significant dehydration. Pinot Noir phenolic maturity or “tannin ripeness” was the finest and most uniform in recent memory.



### WINEMAKING

Winemaking for our Quail Cuvée Pinot Noir 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 de-stemmed and transferred without pumping into small, traditional open-top fermenters. This de-stemmed fruit was then cold-soaked for three to five days at 50°F before allowing fermentation to begin. Each fermentation was gently punched down by hand two to four times per day. Total skin contact time ranged from 12-18 days depending upon extraction and the objective for each lot. The new wines were immediately put into barrels where the secondary, malolactic fermentation occurred over next several months. The primary barrel coopers for this vintage were Latour, Mercurey, and Rousseau. Racking was minimal—always with inert gas, never pumped—with aging on light lees until the blend was assembled. The wine was bottled unfinned and unfiltered in April 2004.

### TASTING NOTES

Deep and brooding in color and aroma, this Pinot Noir does not immediately reveal all that lies within. All it takes is a little breathing though to bring forth the ripe, dark fruit aromas of brandied cherries, wild blackberry, and Santa Rosa plum. While the fruit here may take center stage, intriguing highlights of cardamom, baking spice, and just the right amount of toasty oak add layering and depth. A subtle violet floral note adds a final touch of complexity. The palate begins boldly with a blast of fruit followed by a rich, round mid-palate, finely grained tannins, and firm acidity. The finish is long with very persistent fruit. This vintage clearly has the structure to benefit from further cellaring. While this wine will be thoroughly enjoyable upon release, it will continue to shine through at least 2008, and if past vintages are any indicator, well into the next decade.

### WINE INFORMATION:

<i>Varietal Composition</i>	100% Pinot Noir, estate grown & bottled	<i>Winemaker:</i>	Hugh Chappelle
<i>T.A.</i>	0.62 g/100 ml	<i>Consulting Winemaker</i>	Paul Hobbs
<i>pH</i>	3.55	<i>Cases Produced</i>	355 cases
<i>Alcohol</i>	14.3%	<i>Release Date</i>	January 2005
<i>Aging</i>	16 mo. in small (60 gal.) French oak barrels (45% new)	<i>Suggested Retail Price</i>	\$40