

LYNMAR

Russian River Valley

2002 RUSSIAN RIVER VALLEY CHARDONNAY

PHILOSOPHY

The “Russian River Valley” bottling 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.

2002 GROWING SEASON

Mother Nature blessed the 2002 growing season with bud break in late February, one of the earliest on record. Good fortune continued to shine on the vintage, with warm weather pushing vine growth in June and July. Cooler weather returned in August, slowing the ripening process, enabling the grapes to develop to perfection. In the end, the 2002 crop was utterly pristine.

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.

TASTING NOTES

The delicate straw color with tinges of green are the first indicators that this is not another big and clumsy Chardonnay. Intense, forward fruit aromas of pineapple, orange, and green apple are complemented discretely by hints of rose petal, toasty oak, *sur lies* yeastiness, and an uncommon minerality.

The flavors exude freshness and fit wonderfully with the crisp, acid-driven texture that this vintage has given us. The minerality on the palate is a bit more prominent than in the nose and runs as a common thread from entry through finish. This is one of those wines that initially seems on the lighter side, but slowly builds and unfolds on you while you are enjoying it, revealing layers of complexity and a richness that belies its youthful exuberance.

WINE INFORMATION:

<i>Composition</i>	100% Chardonnay
<i>Oak Aging</i>	12 months in 100% French Oak (30% new)
<i>Cases Produced</i>	1,063 cases
<i>Release Date</i>	January 2004
<i>T.A.</i>	0.66 g/100 ml
<i>pH</i>	3.40

