

LYNMAR

Russian River Valley

2002 RUSSIAN RIVER VALLEY PINOT NOIR

PHILOSOPHY

Our Russian River Valley Pinot Noir is always a fruit forward wine where we strive not only to create a benchmark expression of our famous appellation, but also to craft a distinctive wine based on a core of select lots from our Quail Hill Vineyard estate. The goal each year is to present an elegant, pure, and fragrant expression of the variety that is enjoyable upon release.

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 the Russian River Valley Pinot Noir lots is focused on capturing fruit and moderating extraction so as to yield components of great perfume, yet elegant structure. 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 three to four times per day. Total skin contact time ranged from 12-18 days depending upon extraction and the overall character for each lot. The new wines were immediately put into barrels where the secondary malolactic fermentation occurred over next several months. The primary 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 December 2003.

TASTING NOTES

An enticing violet-tinged garnet hue leads into high-toned red fruit aromas of pie cherry, strawberry jam, and red raspberry. What is so striking about this Pinot Noir is its purity of fruit and its clean, expansive perfume. It is not until this wine has actually seen a little air that more complex herbal and spice elements and a distinctive orange peel character emerge. The palate is soft and accessible, yet with just enough grip and acidity to prompt another sip. The fragrant fruit flavors linger pleasantly. This wine will drink wonderfully upon release and will continue to reward cellaring through at least 2007.

WINE INFORMATION:

<i>Varietal Composition</i>	100% Pinot Noir, estate grown & bottled	<i>Winemaker:</i>	Hugh Chappelle
<i>T.A.</i>	0.59 g/100 ml	<i>Consulting Winemaker</i>	Paul Hobbs
<i>pH</i>	3.64	<i>Cases Produced</i>	2,276 cases
<i>Alcohol</i>	14.4%	<i>Release Date</i>	January, 2005
<i>Aging</i>	14 mo. in small (60 gal.) French oak barrels (25% new)	<i>Suggested Retail Price</i>	\$30