

LYNMAR

Russian River Valley

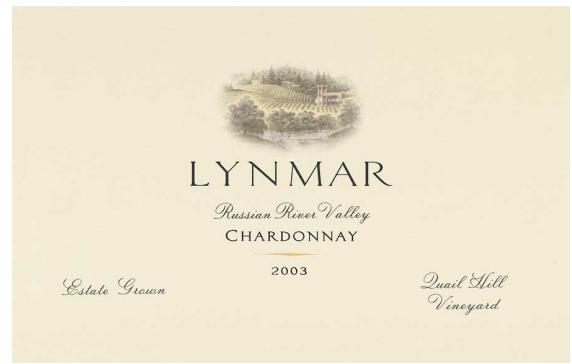
2003 QUAIL HILL VINEYARD CHARDONNAY

PHILOSOPHY

The Quail Hill Vineyard Chardonnay is the definitive expression of Chardonnay from our 42-acre home 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.

2003 GROWING SEASON

The 2003 growing season provided many challenges to growers and winemakers in the Russian River Valley. Overall summer weather was exceptionally cool, yet the vines endured several late-season heat spikes where experience and diligence were crucial. Rigorous thinning in the vineyard via multiple passes, careful water management, and surgical picking of our estate blocks (up to 4 picks per block) yielded a wine that truly showcases the best of this vintage. The strengths of 2003 for Chardonnay are in the depth of aroma and flavor and the balanced natural acidity.



WINEMAKING

Winemaking for our Quail Hill Vineyard Chardonnay lots overlooked no detail. All fruit was hand-harvested early in the morning and immediately transported to the winery while still cool, 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. Barrel coopers for this vintage were Latour, Mercurey, Francois Freres, Seguin-Moreau and Rousseau. 2003 marked the first vintage that Lynmar began native fermentations on lots that allowed it, lasting three to four weeks. The secondary, malolactic fermentation was long and slow, carrying into spring 2004 for full completion. Lees were stirred weekly through malolactic fermentation, which contributed richness and body to the wine. After 14 months in barrel on original lees, the selected barrels were racked into stainless steel tanks for further settling before bottling. The primary lots for this blend came from our New block (14-year old Rued selection) complemented by select barrels from other blocks.

TASTING NOTES

Focused aromas of lemon meringue, ripe cantaloupe, candied lemon zest and a touch of honeysuckle are woven between spicier, earthier elements of fresh baked rye bread, vanilla bean, baked apple, and a chalky minerality. The flavors are complex and subtle, revealing ruby red grapefruit and papaya intertwined with hints of ginger, clove, flint and a touch of white chocolate. There is a pronounced floral lily component from our several Rued clone blocks. The palate is viscous and rich, balanced by a backbone of acidity evident in the lingering finish. As with past bottlings, this wine should have a long life ahead of it. Drink from mid-2005 onwards.

WINE INFORMATION

<i>Varietal Composition</i>	100% Chardonnay, estate grown & bottled	<i>Winemaker</i>	Hugh Chappelle
<i>T.A.</i>	0.63 g/100 ml	<i>Consulting Winemaker</i>	Paul Hobbs
<i>pH</i>	3.61	<i>Consulting Viticulturist</i>	Greg Adams
<i>Alcohol</i>	14.2%	<i>Cases Produced</i>	812 (9L equiv.)
<i>Aging</i>	14 mo. in small (60 gal.) French oak barrels (35% new)	<i>Bottling Date</i>	February 2005
		<i>Suggested Retail Price</i>	\$38