

# LYNMAR

*Russian River Valley*

## 2003 QUAIL HILL VINEYARD PINOT NOIR

### PHILOSOPHY

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

### 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.

### WINEMAKING

Winemaking for our Quail Hill Vineyard Pinot Noir 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 de-stemmed and transferred without pumping into small (2.5 and 4 ton) 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. 2003 marked the first vintage that Lynmar began native fermentations on lots that allowed it. 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 the next several months. Barrel coopers for this vintage were Latour, Mercurey, Francois Freres, Cadus, Remond and Rousseau. Racking was minimal—always with inert gas, never pumped—with aging on light lees until the blend was assembled. The primary lots for this blend came from our P2 (32-year old Swan selection) and Laguna (Dijon) blocks, with Hanna block (Swan selection and a primary component of the 2002 bottling) playing a supporting role. The wine was bottled unfiltered and unfiltered.

### TASTING NOTES

This vintage of our *Quail Hill Vineyard* Pinot Noir has even more forward perfume than its highly acclaimed 2002 predecessor. There is a striking purity of cool-climate Pinot aromatics here. Notes of crushed ripe raspberry and tart pie cherry come immediately to mind with complex floral overtones weaving in and out of the nose as this wine opens up in the glass. Subtle accents of a coriander-like spice and toasty oak round out the profile. Flavors are juicy, yet not overripe in any way, with an uncommon minerality this year. Elegant, balanced extraction, and crisp acidity give weight and length without heaviness. Overall, a classic expression of our home estate and our distinctive area within the *Russian River Valley*. This wine will drink wonderfully upon release in the Fall of 2005 and, like previous vintages, will continue to improve with further bottle age. We expect a graceful and rewarding evolution over the next 5-10 years.

### 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>                   | 3.68                                                      | <i>Consulting Viticulturist</i> | Greg Adams      |
| <i>Alcohol</i>              | 14.3%                                                     | <i>Cases Produced</i>           | 990 (9L equiv.) |
| <i>Aging</i>                | 16 mo. in small (60 gal.) French oak barrels<br>(45% new) | <i>Bottling Date</i>            | April 2005      |
|                             |                                                           | <i>Suggested Retail Price</i>   | \$45            |

