

LYNMAR

Russian River Valley

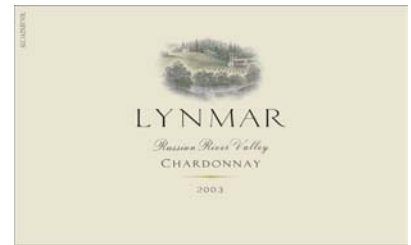
2003 RUSSIAN RIVER VALLEY CHARDONNAY

PHILOSOPHY

Our “Russian River Valley” bottling is a crisp, fruit driven wine that remains highly expressive of its origins and *terroir*. A careful mix of French oak barrel and stainless steel fermentation allows us to consistently capture the essence of the Chardonnay grape and the character of our rightfully famous appellation. While lots from our Quail Hill Vineyard estate form the core of this bottling, 2003 is the first vintage in which we began sourcing fruit from a select few neighbors who share our commitment to quality.

2003 GROWING SEASON

The 2003 growing season provided many challenges to growers and winemakers in the Russian River Valley. Summer weather began unusually cool, although the vines endured several late-season heat spikes where the experience and diligence of our vineyard team were crucial. Rigorous thinning in the vineyard via multiple passes, careful water management, and surgical picking of our estate blocks 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

The winemaking was classical with gentle whole-cluster pressing at low pressure, minimal juice settling, and a mix of natural yeast and inoculated fermentations. Fermentations lasted through the spring and, in some cases, into early summer allowing the wine to retain great freshness. Broadening our grape sourcing beyond QHV allowed us to blend with a more diverse clonal selection in 2003. Rued clone’s aromatics and Dijon’s minerality and apple notes are hallmarks of past QHV bottlings. To these components we added some Old Wente for structure and mid-palate richness, and some old-vine Clone 4 for additional complexity and balance. Malolactic fermentation was partial this year at approximately 60%.

TASTING NOTES

This wine unfurls with a pale yellow color and an obviously strong core of fruit and floral notes. Enticing aromas of lemon zest, ripe Gravenstein apple, and fresh brioche are accented by hints of orange blossom and rosewater. Oak is almost undetectable, truly playing its proper supporting role. The flavors echo the aromas with the addition of a flinty band of minerality that adds depth and interest. The texture, crisp and bracing upon release, has more in common with an appellation-level Chablis, than with your typical California Chardonnay. The acidity of this vintage will serve this wine well, not only in pairing with food, but also for those who choose to cellar it for a short period. Drink now through 2006.

WINE INFORMATION:

<i>Varietal Composition</i>	100% Chardonnay	<i>Winemaker</i>	Hugh Chappelle
<i>Aging</i>	10 months in 100% French Oak (25% new barrels)	<i>Consulting Winemaker</i>	Paul Hobbs
<i>T.A.</i>	0.72 g/100 ml	<i>Cases Produced</i>	1,915 cases
<i>pH</i>	3.42	<i>Release Date</i>	October 1, 2004
<i>Alcohol</i>	14.2%	<i>Suggested Retail Price</i>	\$22