

LYNMAR

Russian River Valley

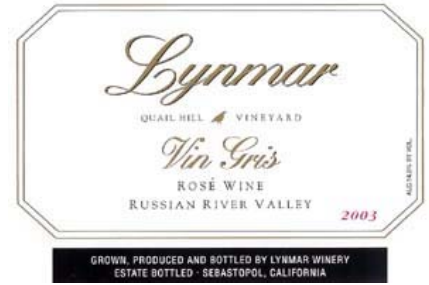
2003 VIN GRIS

PHILOSOPHY

Lynmar Vin Gris is meant to embody the spirit of summer. It is the perfect companion for a long, leisurely lunch, picnic or any activity by the water. Always finished dry, it can go with almost anything or simply nothing at all.

2003 GROWING SEASON

The 2003 growing season started off pretty normal from a timing point view, and of exceptional quality potential. Then came those late-season heat spikes that took many off guard. The secret in 2003 was not to be afraid to wait it out for full-flavor development and tannin maturity, while at the same time maintaining the water status of the vines just enough to keep them from “crashing”. This wine speaks eloquently of the path we chose.



THE BLEND

Our first vintage of Vin Gris is sourced solely from our estate Quail Hill Vineyard and is composed almost entirely of Pinot Noir, with only a tiny splash of Pinot Gris. This wine is Lynmar’s first bottling of any variety other than Chardonnay or Pinot noir.

WINEMAKING

The winemaking is straightforward and classic. Select lots of our estate Pinot Noir were gently “bled” from tank soon after de-stemming in order to run-off a small amount of juice with just a little color, but without any tannins. This improved the skin:juice ratio of these lots and provided the raw material for the Vin Gris. The juice was then processed just like our Chardonnay, except that it was fermented and aged in older barrels so as not to muddle the wonderful fruity aromas and flavors with any oak character. An early bottling the following spring has captured all the freshness that this wine has to offer.

TASTING NOTES

“The deep and vibrant color is the first indicator that this is not your typical Vin Gris. From beginning to end, this wine truly exudes the spirit of Summer. Ripe strawberry and pie cherry aromas leap from the glass and carry through the soft, round, yet bone-dry palate. Subtle complex notes of apricot, orange peel, and tropical fruits add interest while in no way taking away from the downright pleasurable appeal that this wine should and does have. There is just enough acid to cleanse the palate and encourage another sip. There is absolutely no reason whatsoever to age this wine. In fact, it is meant to be consumed and thoroughly enjoyed before the next one comes out.”

WINE INFORMATION:

<i>Varietal Composition</i>	99% Pinot Noir, 1% Pinot Gris
<i>Alcohol</i>	14.3%
<i>Cases Produced</i>	95 cases
<i>Release Date</i>	June 2004