

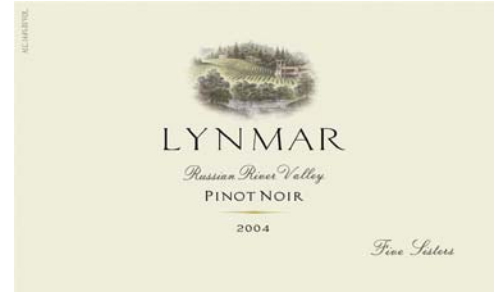
# LYNMAR

Russian River Valley

## 2004 FIVE SISTERS PINOT NOIR

### PHILOSOPHY

Five Sisters is a tribute to the sibling bond of Lynn Fritz's five daughters. This blend of the finest barrels from Lynmar's Estate and offsite vineyards mirrors the synergy and complexity of the very special relationship that exists between these very special sisters. Handcrafted in minute quantities only when vintage and quality warrant, this wine continues the Five Sisters tradition of presence and intensity balanced by nuance, grace and ageworthiness. 2004 marks our first Five Sisters release since 1999.



### 2004 GROWING SEASON

While 2004 will be remembered as the earliest harvest in 50 years, it was nonetheless a long, cool growing season that has yielded some exceptional wines. A warm winter led to early budbreak, exposing vineyards to potential frost. Fortunately this threat did not materialize, and the grapes matured through an uneventful spring and summer. Heat spikes towards the end of the season pushed many young-vine Pinot vineyards to full ripeness in late August, meaning that a challenge for producers was managing the logistics of many sites ripening simultaneously. A lull in harvest activity followed before picking started again mid-September. Cooling in mid-late September allowed some of our later ripening sites extra hang time, the final picks finishing in early October. This spread of maturity dates gave us an exciting aroma and flavor range to blend from.

### WINEMAKING

All fruit was hand-harvested early in the morning, transported to the winery while still cool, then hand-sorted before being gently destemmed and transferred without pumping into small (2.5 - 4.5 ton) open-top fermenters. For the Five Sisters lots, 10-30% whole clusters were kept in select fermentations, where stem ripeness warranted, to moderate extraction and add complexity. Fruit was then cold-soaked 5-10 days at 50°F before allowing native yeast fermentations to begin. Fermentations were gently punched down by hand 2-4 times per day. Total skin contact ranged from 15-22 days depending upon each lot objective. Wines were then barreled where secondary, malolactic fermentation occurred over the next several months. As usual, racking was minimal or not at all, with aging on light, or full, lees until the final blend was assembled. This blend came from four vineyard sources: Jenkins (aka Pleasant Hill Vineyard/115 clone), Hawk Hill (115 & Pommard clones), Quail Hill (Swan selection), and Gunsalus (115,777, 667 clones). The wine was bottled unfinned and unfiltered.

### TASTING NOTES

This wine's dark, brooding color is immediately apparent, suggesting power and concentration. The nose is at once pure and complex; pure in terms of freshness of fruit and regional *typicite*, and complex in terms of the layers of flavors. An unusual amount of floral high notes come to mind, including poppy, cedar, orange blossom, and tea leaf. The fruit character is in the ripe, dark spectrum, aromas of blueberry, Bing cherries, and Santa Rosa plum melding together in a liqueur-like mélange. The palate is dense, thick, and chewy, but not at all aggressive. Acidity is remarkable for a wine with such ripe flavors, and contributes to an exquisitely long and intense finish. Seductive and delicious now, we don't expect this wine to begin its best drinking until at least Fall 2007. Drink now or cellar 7-8+ years.

### WINE INFORMATION

<i>Varietal Composition</i>	100% Pinot Noir	<i>Winemaker</i>	Hugh Chappelle
<i>T.A.</i>	0.67g/100 ml	<i>Consulting Winemaker</i>	Paul Hobbs
<i>pH</i>	3.44	<i>Consulting Viticulturist</i>	Greg Adams
<i>Alcohol</i>	14.4%	<i>Cases Produced</i>	198 (9L equiv.)
<i>Aging</i>	18 mo. in small (60 gal.) French oak barrels (55% new)	<i>Bottling Date</i>	April, 2006
		<i>Suggested Retail Price</i>	\$80