

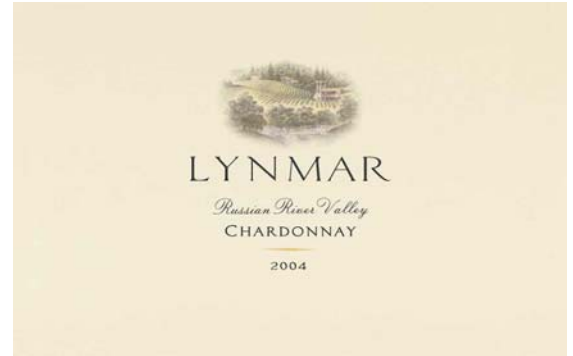
LYNMAR

Russian River Valley

2004 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*, yet bears more in common with a premier-cru Mâcon wine than an “over-the-top” California Chardonnay. 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 42-acre Quail Hill Vineyard home estate form the core of this bottling, we also work closely with a select few neighbors who share our commitment to quality.



2004 GROWING SEASON

While 2004 will be remembered as the earliest harvest in 50 years, it was nonetheless a long, cool growing season that should yield some exceptional wines.

An unusually warm winter led to early budbreak, causing many to fret about the threat of frost. Fortunately this threat did not materialize, and the grapes matured through a mainly uneventful spring and summer. Heat spikes towards the end of the season pushed many young-vine Pinot Noir lots to full ripeness in late August. A lull in harvest activity followed before surgical picking started up again the second week of September. Multiple passes in single blocks enabled us to harvest fruit at optimal ripeness. Cooling in mid-late September allowed some of the later ripening Pinot Noir blocks and the Chardonnay blocks to enjoy some extra hang time, the final picks finishing in early October. This large spread of maturity dates gave us an exciting aroma and flavor range to blend with.

WINEMAKING

Winemaking for our Russian River Valley Chardonnay lots is focused on capturing bright, high-tone fruit flavors while retaining a crisp acidity and balance. 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 stainless steel tanks (approximately 25%) and 60-gallon French oak barrels. Primary fermentation with mostly native yeasts lasted three to four weeks, before the barrel lots went through secondary, malolactic fermentation. 2004 saw an increase in Old Wente clone to the blend, adding richness and complexity, with Rued selection lots from Quail Hill Vineyard providing aromatics and high-tone flavors. Offsite sources for this wine came from 20-year old+ Old Wente clone blocks in Lazy W Vineyard (Westside Road), Dutton Mill Station Vineyard (Green Valley), Pelligrini Vineyard (Santa Rosa Plain), old vine Clone 4 blocks in McIlroy Vineyard (Westside Road) and Dijon Clone 76 blocks from Dutton Mill Station.

TASTING NOTES

While philosophically related to the 2003 Russian River Valley bottling, the 2004 shows a marked increase in complexity and richness. Pure high-toned notes of pear blossom, Fuji apple and lemon curd are evident in the aromas, overlaying hints of anise, nutmeg, wet stone and pencil shavings. Oak is present but restrained, serving its proper supporting role. These flavors are reinforced on the palate, where white peach and apricot are at the forefront, complemented by hazelnut and a hint of toasted brioche. The long, delicate finish is fruit-driven with a hint of spice. The medium body and slightly creamy texture provide a nice counterpoint to the bright acidity. Drink now through 2007.

WINE INFORMATION

<i>Varietal Composition</i>	100% Chardonnay	<i>Winemaker</i>	Hugh Chappelle
<i>T.A.</i>	0.65 g/100 ml	<i>Consulting Winemaker</i>	Paul Hobbs
<i>pH</i>	3.39	<i>Consulting Viticulturist</i>	Greg Adams
<i>Alcohol</i>	14.2%	<i>Cases Produced</i>	2,560 (9L) cases
<i>Aging</i>	9 months in 75% French Oak (25% new barrels)	<i>Bottling Date</i>	June 2005
		<i>Suggested Retail Price</i>	\$27