

LYNMAR

Russian River Valley

2004 RUSSIAN RIVER VALLEY 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.

2004 GROWING SEASON

The 2004 growing season started and ended early. Despite warnings of an early vintage, this was a year requiring vigilance approaching harvest to manage late summer heat spikes. For an early-ripening variety like Pinot Noir, this meant that many vineyards that normally would have been staggered by a week or two in their maturity all came ripe at approximately the same time. Thus, the main challenge for Russian River Pinot Noir producers was managing the logistics of many sites ripening simultaneously. At Lynmar we feel great about how we came through the vintage, and that this wine, our first offering from 2004, is testament to a successful vintage from our new team.



THE BLEND

Our second vintage of Vin Gris is sourced not only from our Quail Hill Vineyard estate, but also from select vineyards throughout the Russian River AVA. Predominantly Pinot Noir, this vintage we have included a small splash of Syrah from a new site we are evaluating.

WINEMAKING

The winemaking is straightforward and classic. Select lots of Pinot Noir and Syrah 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-to-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 complexing notes of white pepper and violets from the Syrah add interest while in no way taking away from the downright pleasurable appeal of this wine. There is just enough acid to cleanse the palate and encourage another sip. There is no reason to age this wine. In fact, it is meant to be consumed and thoroughly enjoyed before the next vintage is released.

WINE INFORMATION:

<i>Varietal Composition</i>	85% Pinot Noir, 15% Syrah	<i>Winemaker</i>	Hugh Chappelle
<i>Aging</i>	4 months in neutral French oak on light lees	<i>Consulting Winemaker</i>	Paul Hobbs
<i>Release Date</i>	April 2005	<i>Cases Produced</i>	200 cases
<i>Suggested Retail Price</i>	\$20		