

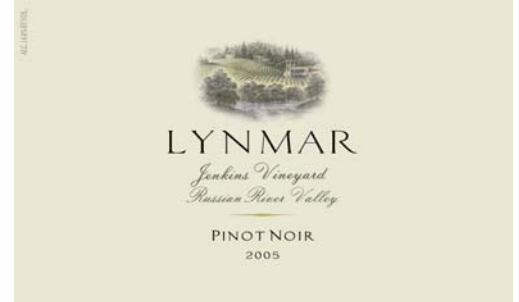
# LYNMAR

*Russian River Valley*

## 2005 JENKINS VINEYARD PINOT NOIR

### PHILOSOPHY

Perched on a ridgetop overlooking the town of Sebastopol, the Jenkins family planted their 20-acre vineyard to Dijon clones of Pinot Noir. The sustainably farmed site enjoys well-drained goldridge soils and a heavy coastal fog influence, ideal conditions for this fickle variety. Lynmar is one of a small number of wineries working with Jenkins Vineyard fruit. It is the first vineyard-designated wine Lynmar has ever released apart from our Quail Hill Vineyard estate wines.



### 2005 GROWING SEASON

2005 was one of the coolest and latest seasons in recent memory, which meant an excellent vintage for the more elegant, crisp and balanced style that Lynmar is known for. The skill of our vineyard team combined with a bit of luck to help us avoid losses during early rains that decimated a number of neighboring vineyards during flowering. The rest of the season was uneventful; grapes ripened gradually and evenly without the late season heat spikes that have challenged North Coast winemakers the last several vintages. Night and early morning harvesting, with multiple passes where needed, helped us bring in fruit of exceptional quality with uncommonly high natural acidity, ripe tannins and great flavor maturity.

### VINEYARDS & WINEMAKING

In 2005 we sourced from only one block, which we controlled and were the sole buyer of, composed of Dijon clones 115 and 777. The yield was less than 2 tons/acre. All fruit was hand-harvested early in the morning and immediately transported to the winery while still cool, then hand-sorted before being gently de-stemmed and transferred without pumping into small (2.5 and 4 ton) traditional open-top fermenters. This de-stemmed fruit was then cold-soaked for seven days at 50°F before allowing native yeast fermentation to begin. Each fermentation was gently punched down by hand two to four times per day as needed. Total skin contact time was 18 days. Fermentations were then drained (with skins basket-pressed) and lightly settled overnight. The new wines were then put into barrels where the secondary, malolactic fermentation occurred over the next several months. Coopers for this vintage were Francois Freres, Mercurey, and Remond, with 50% new barrels. Racking was minimal, with aging on light lees until the final blend was assembled. This wine was bottled unfiltered and unfiltered.

### TASTING NOTES

This first vintage of our Jenkins Vineyard Pinot Noir gives a glimpse of the potential we feel this site is capable of. Despite relatively young vine age, low yields and outstanding growing conditions have produced a wine of impressive concentration, balance, and poise. The color and depth are immediately noteworthy, with a vibrant purple hue hinting at what lies ahead. The nose yields ripe, fresh aromas of dark fruits such as blackberry, blueberry, and plum, with spicy overtones of clove, vanilla, and cardamom. The palate is rich and viscous without being heavy, with ultrafine tannins and an unexpectedly brisk acidity in the finish. The finish lingers pleasantly and invitingly due to the excellent acid balance. We expect this wine to begin showing at its best after the fall of 2007, with optimal maturity more likely between 2009 and 2010.

### WINE INFORMATION

<i>Varietal Composition</i>	100% Pinot Noir	<i>Winemaker</i>	Hugh Chappelle
<i>Aging</i>	16 mo. in 60 gal. French oak barrels (50% new)	<i>Consulting Winemaker</i>	Paul Hobbs
<i>Alcohol</i>	14.4%	<i>Consulting Viticulturist</i>	Greg Adams
<i>pH</i>	3.50	<i>Cases Produced</i>	180 (6x750ml)
<i>T.A.</i>	.60g/100ml	<i>Bottling Date</i>	March, 2007
		<i>Suggested Retail Price</i>	\$55