

LYNMAR

Russian River Valley

2005 Quail Hill Vineyard Pinot Noir

PHILOSOPHY

Quail Hill Vineyard Pinot Noir is the definitive expression of Pinot Noir from our 42-acre home estate. Only the finest barrels from our best vineyard blocks in each vintage are included. Our goal is to respect the vintage and our distinctive *terroir* by crafting a wine that is elegant, complex, balanced, and age worthy.

2005 GROWING SEASON

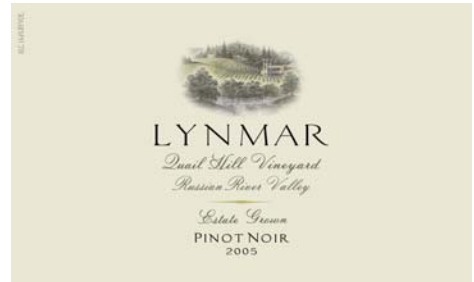
2005 was one of the coolest and latest seasons in recent memory, which meant an excellent vintage for the more elegant, acid-balanced style that Lynmar is known for. The skill of our vineyard team combined with a bit of luck to help us avoid losses during early rains that decimated neighboring vineyards during flowering. Grapes ripened gradually and evenly through the season, without late season heat spikes that have challenged North Coast winemakers recently. 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.

WINEMAKING

All fruit was hand-harvested early in the morning, transported to the winery while cool, then hand-sorted before being gently destemmed and transferred without pumping into small (2.5–4 ton) open-top fermenters. Fruit was then cold-soaked 5-10 days at 50°F before allowing native yeast fermentations to begin. Fermentations were gently punched down 2-4 times per day as needed. Total skin contact time ranged from 12-18 days depending upon the desired extraction for each lot. After basket pressing, the new wines were barreled down where secondary, malolactic fermentation occurred over the next several months. Primary coopers were Remond and Francois Freres, complemented by Latour, Mercurey, Cadus, and Rousseau. Racking was minimal or not at all, with aging on light to full lees until the final blend was assembled. The primary lots for this blend came from our P2 (32-year old Swan selection) and Hanna (Swan) blocks, with Laguna block (Dijon clone) this year playing more of a supporting role. This was also the first vintage that a small number of the best barrels from our maturing P5 and P6 blocks (Dijon, Pommard, Swan) “made the cut” into this blend. The wine was bottled unfinned and unfiltered.

TASTING NOTES

This vintage of Quail Hill Pinot Noir has been a joy to craft. We have in this wine a truly classic expression of our estate vineyard where elegance, balance, and depth are seamlessly interwoven. While the color is dark and intense, this has never been what this wine is about. Aroma and perfume are what sets this wine apart, and in this vintage those qualities are wonderfully abundant. There is an exciting array of fruit and spice notes with rosehips, pomegranate, and hibiscus complementing the more classic pie cherry and floral characters. Flavors shift slightly from the aromas with earthy, mineral notes layered into the fruit and spice, and a subtle orange rind component in the long, lingering finish. The texture here is what Pinot Noir does better than any other variety, showing structure and concentration but with “velvety” fine tannins, and a natural acidity that validates its cool-climate *terroir*. Like all our 2005’s, this wine will be enjoyable upon release but will begin drinking at its best from spring 2008 onwards, with more complexity developing with further cellaring through at least 2012.



<i>Varietal Composition</i>	100% Pinot Noir, estate grown & bottled	<i>Winemaker</i>	Hugh Chappelle
<i>Aging</i>	16 mo. in 60 gal. French barrels (45 % new)	<i>Consulting Winemaker</i>	Paul Hobbs
<i>Alcohol</i>	14.4 %	<i>Consulting Viticulturist</i>	Greg Adams
<i>pH/T.A.</i>	3.65/0.53g per 100ml	<i>Cases Produced</i>	1,459 (9L equiv.)
<i>Bottling Date</i>	March, 2007	<i>Suggested Retail Price</i>	\$60