

LYNMAR

Russian River Valley

2005 SONOMA COAST SYRAH

PHILOSOPHY

Our Sonoma Coast Syrah embodies our vision of this noble grape from some of the coolest, most challenging sites in the area. We are inspired by the great wines of the Northern Rhone and aim to express, as much as possible, the more floral and spicy side of the varietal, within the context of the highly diverse *terroirs* this region has to offer.

2005 GROWING SEASON

2005 was one of the coolest and latest seasons in recent memory, which meant an excellent vintage for the 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 rest of the season, without late season heat spikes that have challenged North Coast winemakers recently. Night and 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

Grove Vineyard, within a mile of the Russian River Valley boundary just southeast of Santa Rosa, provided the majority of fruit this vintage—82% of the blend is Grove Vineyard Syrah, with 3% Viognier for another layer of aromatic complexity. The remaining 15% was Syrah from Archer Vineyard, an exciting new site off of Starr Road in the heart of Russian River Valley. The *terroir* of Archer is slightly warmer with sandy loam soils, very different from Grove with its heavier soils and strong “Petaluma Wind Gap” climate profile. All fruit was hand-harvested early in the morning, transported to the winery while still cool, then hand-sorted before it was de-stemmed and transferred into small (2-3 ton) open-top fermenters. As with Pinot, fruit was cold-soaked 3-5 days at 50°F before fermentation. Fermentations were gently punched down by hand 1-3 times per day as needed. Total skin contact time ranged from 15-18 days depending on the lot. Skins from the drained tanks were gently basket pressed, with heavier press wine kept separate. After a short settling, the new wines were then barreled down where the secondary malolactic fermentation occurred over the next several months. One racking was performed, with aging on light lees until the final blend was assembled for bottling. This wine was bottled unfiltered and unfiltered.

TASTING NOTES

Our second Syrah has yielded a wine much closer to our “cool climate ideal” than the more robust 2004. At 13.7% alcohol there is no argument that this fruit came from cool, challenged locations. While the nose offers up a similar range of classic smoky and gamy notes to the '04, there is something more. Here we are seeing the more elusive rose, violet, and white pepper aromas that are the markers of true cool-climate Syrah. The fruit aromas are also brighter and fresher with more of a red fruit quality this vintage. Flavors are ripe and full with floral, spice, and tar notes complementing the fruit. The palate is round and balanced, with acidity, alcohol and tannins all seamlessly integrated and contribute to an uncommonly refreshing quality for a varietal more normally thought to yield only “big and bold” wines from local *terroirs*. This wine should drink well upon release, but will only get better over the next 18 months in bottle. We expect it to continue to evolve nicely over the next 2-3 years, and should hold through at least 2011.

WINE INFORMATION

<i>Varietal Composition</i>	97% Syrah, 3% Viognier	<i>Winemaker</i>	Hugh Chappelle
<i>pH/T.A.</i>	3.70/0.58g per 100 ml	<i>Consulting Winemaker</i>	Paul Hobbs
<i>Alcohol</i>	13.7%	<i>Consulting Viticulturist</i>	Greg Adams
<i>Aging</i>	18 mo. in 60 gal. French barrels (45% new)	<i>Cases Produced</i>	400 (9L equiv.)
<i>Bottling Date</i>	March 15, 2007	<i>Suggested Retail Price</i>	\$36