

LYNMAR

Russian River Valley

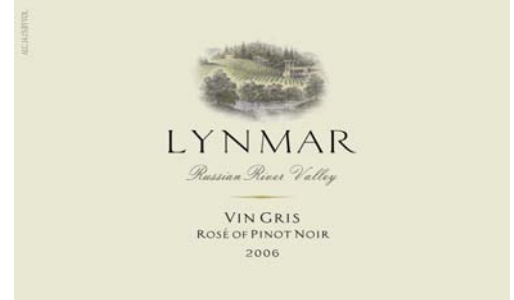
2006 RUSSIAN RIVER VALLEY VIN GRIS

PHILOSOPHY

Lynmar Vin Gris is meant to embody the spirit of summer. It is the perfect companion for a leisurely lunch, picnic or any activity by the water. Always finished dry, it can go with almost anything or simply nothing at all.

2006 GROWING SEASON

The 2006 growing season was particularly challenging in the Russian River Valley. Higher humidity during the summer months resulted in greater mildew pressure across the appellation, exacerbated by weather during harvest that provided perfect growing conditions for botrytis, or "noble rot." Luckily Pinot Noir is an early ripening variety and our vineyard crew did everything right this year. Numerous extra "passes" in our vineyards ensured the area around grape clusters had good air flow and that crop loads were balanced. At the winery, all incoming fruit was rigorously hand-sorted. The bottom line for Lynmar is that we came through a challenging harvest with excellent quality potential. Primary characteristics of the wines from 2006, in general, will be lower than average alcohols and bright natural acidity. This is a vintage that will play very well to Lynmar's balanced, elegant, acid-driven house style.



BLEND

Our 4th vintage of Vin Gris is sourced not only from our Quail Hill Vineyard Estate, but also from select vineyards throughout the Russian River AVA. This vintage the blend is 95% Pinot Noir, 3% Chardonnay, and 2% Syrah.

WINEMAKING

The winemaking used two methods. In the saignée method, 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 no tannins. This improved the skin-to-juice ratio of these lots and provided raw material for the Vin Gris. This juice was then processed like our Chardonnay, except that it was fermented and aged in neutral French oak barrels so as not to muddle the wonderful fruity aromas and flavors with any oak character. Additionally, about 40% of the wine came from cool-climate fruit specifically harvested for our rosé program. This fruit was fully destemmed and cold soaked for 24 hours before being membrane pressed and then fermented and aged at controlled temperature in stainless steel tanks. Early bottling allows us to capture all the freshness that this wine has to offer.

TASTING NOTES

This vintage of Vin Gris displays a beautiful, classic, pale salmon color. Aromas are pure, fresh, and vibrant with a strong red-fruit focus. Cherry, strawberry, cranberry, and raspberry all come to mind. There is also a subtle citrus character with notes of orange, grapefruit, and bergamot all vying for attention. The palate once again is bone dry with exceptionally crisp and refreshing acidity. Flavors linger pleasantly with a mild floral, Darjeeling-like note adding to what the nose first gave forth. There is really no reason to age this wine, as its charms are precisely its youth and its clean, satisfying, thirst-quenching quality. Enjoy!

WINE INFORMATION

<i>Varietal Composition</i>	95% Pinot Noir, 3% Chardonnay, 2% Syrah	<i>Winemaker</i>	Hugh Chappelle
<i>Alcohol</i>	14.1%	<i>Consulting Winemaker</i>	Paul Hobbs
<i>Aging</i>	4 months on light lees in 50% stainless steel, 50% neutral French oak	<i>Consulting Viticulturist</i>	Greg Adams
		<i>Cases Produced</i>	255 (12x750ml) cases
		<i>Bottling Date</i>	February, 2007
		<i>Suggested Retail Price</i>	\$20