

LYNMAR

Russian River Valley

1997 FIVE SISTERS PINOT NOIR

PHILOSOPHY

The philosophy of the Five Sisters blend is to create a wine that is amazing in its balance and texture with a silken mouth feel. Unlike the Reserve we choose the best barrels from the entire cellar with the focus on barrels that are the epitome of grace and finesse. Subsequently the blend exhibits the feminine attributes of the pinot noir grape that so exquisitely pays homage to Lynn and Mara Fritz's five daughters.

1997 GROWING SEASON

The year 1997 will surely go down as one of the more interesting harvests on record. With bud break in late February the actual hang time of the fruit was normal despite being the earliest harvest Lynmar has ever seen in the Russian River Valley. Maturity between our entire 18 acres of pinot noir was closely linked as all of our blocks were harvested within days of each other. Considered a large vintage the harvest at Quail Hill Vineyard was perfect at an average production of 3.3 tons to the acre.

BLENDING

The blend for the Five Sisters consists of only 5 barrels of wine.

WINEMAKING

The winemaking philosophy starts in the vineyard where attention to detail is paramount if the wine is to be great. After several pickings from each individual block the grapes were hand sorted, de-stemmed and gravity fed into 4 ton open top fermentors. After cold soaking 1 to four days the fermentation begins with the addition of our favored yeast. Hand punching was done 2 to 6 times daily and the total time on the skins averaged 20 days. The free run juice was drawn off right to 4 new oak barrels and to a one year old barrel. The wines rest in oak while undergoing malolactic fermentation and are racked for the first time to barrels just prior to the following harvest. Aged for 4 more months the wine was racked to a tank and gravity bottled.

WINE INFORMATION

<i>Avg. Brix @ Harvest</i>	24.4
<i>Avg. TA</i>	6.5g/l
<i>Avg. Harvest Date</i>	8/28-9/2/97
<i>Avg. pH</i>	3.60
<i>Bottling pH</i>	3.73
<i>Bottling TA</i>	5.9g/l

BARREL	LOT	YEAST	CHARACTERISTIC	OAK
Natalie's	p1/p3	Assmanshausen	Focused	New 3yr. Sirugue Toasted Heads
Emily's	p2-O	Montrachet	Powerful	New Sirugue
Leslie's	p2-O	Montrachet	Spirited	New Latour
Alexandra's	p2 full	Montrachet	Playful	New 3yr Sirugue Toasted Heads
JJ's	p3	Assmanshausen	Youthful	One year old Latour