

LYNMAR

Russian River Valley

1997 QUAIL HILL VINEYARD CHARDONNAY

PHILOSOPHY

The philosophy for the Quail Hill chardonnay is to present a big California style wine. We use 100% French oak barrel fermentation, 40% of which is new with a balance of one year old oak. Surlie aged for 10, months the wine's true personality is that all of its elements are in balance. Within this balance of French oak, big fruit and butter lies a very complex wine with the intent of offering finesse while delivering classic California intensity.

1997 GROWING SEASON

The year while showing some of its great character in bottle, 1997 was not without its challenges. A late August rain made conditions ideal for botrytis. It is here that our estate vineyards excel. By controlling every aspect of the growing season our vineyard management staff provided critical farming expertise at every turn. What was an average year for other vineyards has proven to be an exceptional year for ours.

BLENDING

The blend is made from grapes grown in our "reserve" caliber blocks C3 and C4. Final blends consider oak composition and the finish of the respective lots and are blended according to our philosophy.

WINEMAKING

The winemaking starts with fruit hand picked in 35 pound lug boxes that are processed onto a sorting table. Once sorted to pristine condition, the grapes are whole cluster pressed. The resulting juice is cold settled and placed in barrels and inoculated with Montrachet yeast. Native yeast fermentation was experimented with to no better result. The wine is fined in barrels for clarity and balance. Our fining techniques are traditionally Burgundian and have been used for generations. Gravity racked to our bottling tanks, the wine is only filtered on occasional years.

WINE INFORMATION

<i>Avg. Brix @ Harvest</i>	24.6
<i>Avg. TA</i>	6.5g/l
<i>Avg. Harvest Date</i>	9/7/97
<i>Avg. pH</i>	3.30
<i>Fining Material</i>	Skim Milk and Isinglass
<i>Cooperage</i>	Sirugue & Latour
<i>Bottling pH</i>	3.60
<i>Bottling TA</i>	6.4g/l