

LYNMAR

Russian River Valley

1997 QUAIL HILL VINEYARD PINOT NOIR

PHILOSOPHY

The philosophy of the Quail Hill pinot noir is that the wine reflects the vineyard site and house style while presenting a consistent wine from vintage to vintage. This wine is our primary production effort and the quality of this product is the first consideration of each and every vintage.

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 Quail Hill program is most representative of our entire vineyard. Comprised of 100% free run juice it is a melding of wine from all of the mature pinot blocks in the vineyard. The resulting product has the highest identification of Quail Hill's terroir.

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 Montrachet 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 65% new oak using a balance of one-year-old oak. The wines rest in oak while undergoing malo-lactic fermentation and are racked for the first time to tank one week prior to bottling. The wine was then gravity fed to the bottling machine unfiltered!

WINE INFORMATION

<i>Avg. Brix @ Harvest</i>	24.4
<i>Avg. TA</i>	6.5g/l
<i>Avg. Harvest Date</i>	9/1/97
<i>Avg. pH</i>	3.60
<i>Cooperage</i>	Sirugue & Latour
<i>Bottling pH</i>	3.73
<i>Bottling TA</i>	5.9g/l