

LYNMAR

Russian River Valley

1997 RUSSIAN RIVER VALLEY CHARDONNAY

PHILOSOPHY

The philosophy for this wine is fruit driven. Using 20% stainless steel fermentation youthful fruit exuberance is at the center of this wine's core. Only kissed by oak character the wine's 100% malo-lactic fermentation serves the wine well by completing its structure adding a great deal of complexity.

1997 GROWING SEASON

The year while showing some of its great character in bottle, 1997 was not without its challenges. An August storm dumping one inch of 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 in our region, has proven to be an exceptional year for ours.

BLENDING

The blend is representative of our entire vineyard coming from 4 diverse blocks. Tank and barrel fermented lots are blended just prior to bottling.

WINEMAKING

The winemaking starts with whole-cluster pressing with the resulting juice being cold settled for 2 days before being placed in barrel or fermenting tank. Montrachet yeast is used on all lots allowing for about a 2 to 3 week barrel fermentation. The tank is allowed to ferment at 52–54 degrees and sits on its yeast until bottling. The barrels were stirred weekly until the completion of malo-lactic in January 1998.

WINE INFORMATION

<i>Avg. Brix @ Harvest</i>	24.1
<i>Avg. TA</i>	6.6g/l
<i>Avg. Harvest Date</i>	9/5/97
<i>Avg. Ph</i>	3.30
<i>Bottling pH</i>	3.65
<i>Bottling TA</i>	5.9g/l