

LYNMAR

Russian River Valley

1997 RUSSIAN RIVER VALLEY PINOT NOIR

PHILOSOPHY

The philosophy of the Russian River bottling is to blend a wine to reflect the character of the appellation while exhibiting the influence of our estate Quail Hill vineyard. The wine presents a great deal of value compared to most wines of its type.

1997 GROWING SEASON

The year 1997 will surely go down as one of the more interesting harvests on record. Because bud break was in late February the actual hang time of the fruit was at 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 Russian River Valley is made with wine from our young vines, free run as well as the press fractions. The young vines and press juice contribute vibrant fruit aromas and flavors with the free run filling out the blend with depth and complexity.

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 juice is racked off to combination of new, one or two year old oak. The wines rest in oak while undergoing malo-lactic fermentation and were racked for the first time to the bottling tank one-week prior to bottling. The wine was then gravity fed to the bottling machine unfiltered!

WINE INFORMATION

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| <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>Bottling pH</i> | 3.73 |
| <i>Bottling TA</i> | 5.9g/l |