

LYNMAR

Russian River Valley

1997 QUAIL HILL RESERVE PINOT NOIR

PHILOSOPHY

The philosophy of the Quail Hill “Reserve” pinot noir is to bottle the most exceptional barrels from our “reserve block”. Year after year this block exhibits amazing depth of fruit with great weight and body. With little deviation we harvest these grapes from the same locations each vintage. Ultimately it is the winemaker’s decision to decide if it is a “reserve” year, and that the entire vintage is outstanding enough to have the best barrels set aside from our “Quail Hill” blend.

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 Reserve program is a cherry picking of the best barrels from within the Reserve Block. These barrels are evaluated during the course of the year where they are tasted monthly. Essentially the winemaker is picking his favorite individual barrels drawing on the character of each barrel to complete a mental blend. Each year we blend in ten percent from our Trellis Block for bright cherry fruit and silky texture.

WINEMAKING

The winemaking is started in the Reserve Block where each lot is fermented in 4-ton open top fermentors. After a cold soaking of four to five 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 100% new oak. The wines rest in oak while undergoing malo-lactic fermentation and are racked for the first time one week prior to the following harvest into one and two year old French oak barrels. There the wine will rest for an additional 3 to 6 months before bottling.

WINE INFORMATION

<i>Avg. Brix @ Harvest</i>	24.4
<i>Avg. TA</i>	6.5g/l
<i>Avg. Harvest Date</i>	8/28/97
<i>Avg. pH</i>	3.60
<i>Cooperage</i>	Sirugue & Latour
<i>Bottling pH</i>	3.73
<i>Bottling TA</i>	5.9g/l