

LYNMAR

Russian River Valley

1998 RUSSIAN RIVER VALLEY CHARDONNAY

PHILOSOPHY

The philosophy for this wine is fruit driven. Using 95 percent mature French oak for 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.

1998 GROWING SEASON

The year was exquisite for chardonnay. The cool long growing season allowed the grapes to reach maturity with excellent flavor development. Harvest was 30 days later than the 1997 vintage. The year excelled in producing wonderful natural acidity and has created the potential for extremely age worthy wines.

BLENDING

The blend is representative of our entire vineyard coming from 4 diverse blocks. 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 barrels. Montrachet yeast is used on all lots allowing for about a 2 to 3 week barrel fermentation. The barrels were stirred weekly until the completion of malo-lactic in January 1998.

WINE INFORMATION

<i>Avg. Brix @ Harvest</i>	24.0
<i>Avg. TA</i>	7.9g/l
<i>Avg. Harvest Date</i>	10/15/98
<i>Avg. pH</i>	3.36
<i>Bottling pH</i>	3.5
<i>Bottling TA</i>	6.5g/l