

# LYNMAR

*Russian River Valley*

---

## 1998 FIVE SISTERS CHARDONNAY

### PHILOSOPHY

The philosophy of the Five Sisters blend is to create a wine that is amazing in its balance and texture with a silken mouth feel. Unlike the Reserve we choose the best barrels from the entire cellar with the focus on barrels that are the epitome of grace and finesse. Subsequently the blend exhibits the Burgundy style attributes of the chardonnay grape that so exquisitely pays homage to Lynn and Mara Fritz's five daughters.

### 1998 GROWING SEASON

The year 1998 will prove to be a "classic" vintage with its long hang time and intense varietal character. Late bloom was more than compensated for by the late harvest dates. The vintage at Quail Hill Vineyard was extremely low production at 3 tons to the acre.

### BLENDING

The blend for the Five Sisters consists of only 5 barrels of wine. 4 of the five barrels were new Maison Latour French oak that is exquisite for extended barrel aging. The fifth barrel, a Mercurey had a bit more toast with toasted heads to give the wine an extra nuance of 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 and fed whole cluster into the winepress. The free run juice was drawn off right to 5 new oak barrels. The wines rest in oak while undergoing malolactic fermentation and are stirred weekly until its completion. After fining the wine is racked to a tank and gravity bottled unfiltered.

### WINE INFORMATION

<i>Avg. Brix @ Harvest</i>	24.0
<i>Avg. TA</i>	7.0g/l
<i>Avg. Harvest Date</i>	10/15-10/19/98
<i>Avg. pH</i>	3.36
<i>Bottling pH</i>	3.65
<i>Bottling TA</i>	6.4g/l