

LYNMAR

Russian River Valley

1998 RUSSIAN RIVER VALLEY PINOT NOIR

PHILOSOPHY

The philosophy of the Lynmar bottling is to blend a wine that reflects the character of the appellation while exhibiting the influence of our estate vineyard, Quail Hill. The 1998 vintage really captures the Lynmar style of elegance and finesse like no previous vintage. It is definitely the new benchmark for Lynmar pinot noir.

1998 GROWING SEASON

The year 1998 will prove to be a classic vintage due to its long hang time and intense varietal character. Late bloom was compensated by the late harvest dates. The vintage at Quail Hill Vineyard was extremely low production at 2.3 tons to the acre.

BLENDING

The blend for the Lynmar Pinot is made with juice from our maturing young vines, free run as well as the press juice fractions. The young vines and press juice contribute vibrant fruit aromas and flavors with the free run rounding 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, destemmed and gravity fed into four-ton open top fermentors. After cold soaking one to four days, the fermentation begins with the addition of Montrachet yeast. Hand punching was done two to six times daily and the total time on the skins averaged 18 days. The juice is racked off to a combination of new, one or two-year-old oak. The wines rested 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

<i>Avg. Brix @ Harvest</i>	24.1
<i>Avg. TA</i>	6.5g/l
<i>Avg. Harvest Date</i>	9/23-9/29/98
<i>Avg. pH</i>	3.55
<i>Bottling pH</i>	3.73
<i>Bottling TA</i>	6.3g/l