

LYNMAR

Russian River Valley

1998 QUAIL CUVÉE CHARDONNAY

PHILOSOPHY

The philosophy for the Quail Cuvée chardonnay is a bit of a departure from the Quail Hill bottling of the past. With the 1998 vintage we have brought more elegance and finesse to the style, moving away from the big fat California style. We use 100% French oak barrel fermentation, 40% is new with a balance of one and two year old oak. Surly aged for ten months, the wine's true personality is reflected in the balance of its elements. Within this balance of French oak, fruit and butter lays a very complex wine charged with offering finesse while delivering a classic estate character.

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 compensated for by the late harvest dates. The vintage at Quail Hill Vineyard was extremely low production at three tons to the acre.

BLENDING

The blend is made from grapes grown in all of Quail Hill's chardonnay blocks--hence the designation Quail Cuvée. It is due to this blending philosophy that the wine expresses the true character of our estate vineyard. Final blends consider oak composition and the finish of the respective lots and are blended according to our philosophy.

WINEMAKING

The winemaking starts with fruit hand picked in 35-pound lug boxes that are processed onto a sorting table. Once sorted to pristine condition, the whole clusters are pressed. The resultant juice is cold settled and placed in barrels and inoculated with Montrachet yeast. Experimentation with native yeast produced no better result. The wine is fined in barrels for clarity and balance. Our fining techniques are traditionally Burgundian and have been used for generations. Gravity racked to our bottling tanks, the wine is only filtered on occasional years.

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>Fining Material:</i>	Skim Milk and Isinglass
<i>Cooperage:</i>	Sirugue & Latour
<i>Bottling pH</i>	3.60
<i>Bottling TA</i>	6.2g/l