

# LYNMAR

*Russian River Valley*

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## 1998 LYNMAR RESERVE CHARDONNAY

### PHILOSOPHY

The philosophy of the Lynmar “Reserve” chardonnay is to bottle the most exceptional barrels from our “reserve block” C3. 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 Cuvee” blend.

### 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 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.

### 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 grapes are whole cluster pressed. The resulting juice is cold settled and placed in barrels and inoculated with Montrachet yeast. Native yeast fermentation was experimented with to 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 tank, the wine is un-filtered into the bottle.

### WINE INFORMATION

<i>Avg. Brix @ Harvest</i>	24.0
<i>Avg. TA</i>	7.0g/l
<i>Avg. Harvest Date</i>	10/17/98
<i>Avg. pH</i>	3.55
<i>Bottling pH</i>	3.73
<i>Bottling TA</i>	6.3g/l