

LYNMAR

Russian River Valley

1999 LYNMAR CHARDONNAY

PHILOSOPHY

The philosophy for Lynmar chardonnay is fruit-driven. Using 95 percent mature French oak for fermentation, youthful fruit exuberance is at the core of this wine. Merely kissed by oak character, the wine's 40% malo-lactic fermentation serves it well by completing its structure and adding great complexity.

1999 GROWING SEASON

The year was exquisite for chardonnay. The cool and long growing season allowed the grapes to reach maturity with excellent flavor development. The vintage also has the distinction of being the lightest recorded tonnage in Quail Hill's history--at 1.8 tons to the acre. The year excelled in producing a wonderful and natural acidity that has created the potential for exceptionally age-worthy wines.

WINEMAKING

The winemaking starts with pressing whole cluster; the resultant juice is cold settled for two days before putting into barrels. Montrachet yeast is used on all lots, allowing for about two to three-week barrel fermentation. This year, the resulting wine was a blend of 100% malo-lactic barrels with our obstinate non malo-lactic barrels. By not forcing these barrels to complete ML we believe that the final product is a harmonious result of the intentions of the vintage!

WINE INFORMATION

<i>Avg. Brix @ Harvest</i>	24.0
<i>Avg. TA</i>	7.5g/l
<i>Avg. Harvest Date</i>	10/22/99
<i>Avg. pH</i>	3.36
<i>Bottling pH</i>	3.48
<i>Bottling TA</i>	6.6g/l