

# LYNMAR

*Russian River Valley*

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## 1999 QUAIL CUVÉE PINOT NOIR

### PHILOSOPHY

The philosophy of the “Quail Cuvee” pinot noir is that the wine reflects the vineyard site and house style while presenting a consistent wine from vintage to vintage. This wine is our primary production effort. The quality of this product is the first consideration of each and every vintage.

### 1999 GROWING SEASON

This year is the second vintage in a row with long hang time and intense varietal character. The vintage at Quail Hill Vineyard was later than traditional norms and was pushed together by nine days of unseasonably warm weather. With no rest for the weary pickers and winery staff, our pinot harvest was spanned over five days.

### THE BLEND

The blend for the Quail Cuvee program is most representative of our entire vineyard. Normally, this wine is comprised of 100% free-run juice. However, this year, it is a melding of wine from all of the mature pinot blocks in the vineyard with some press juice fractions added for softness. The resulting wine is most reflective of Quail Hill's terroir.

### WINEMAKING

The winemaking philosophy starts in the vineyard where attention to detail is paramount if the wine is to be of exceptional quality. After several pickings from each individual block the grapes were hand sorted, de-stemmed and gravity fed into four-ton open-top fermentors. After cold soaking, 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 20 days. The juice is raked off to combine in new, one or two-year-old French oak. The wines rest in oak while undergoing malo-lactic fermentation and were raked only once prior to bottling.

### WINEMAKER'S NOTES

Just after bottling, the wine was very compact in the bottle showing a lot of earthen aromas as well as a tannic structure. Now that this wine has completed our protocol of one year in the bottle, it has undergone some dramatic changes. Aromas of bright berry and jammy fruit have started to dominate, yielding to fat berry fruit flavors. The tannins have started to soften—completing the balance of the wine.