

LYNMAR

Russian River Valley

1999 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 1999 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 with the intent of offering finesse while delivering a classic estate character.

1999 GROWING SEASON

The year was marked by a long hang time that was extremely beneficial to this bottling. Achieving physiological maturity at lower sugars, the grapes were harvested with firm acid and a lower alcohol potential. The resulting wine is a new benchmark of balance and grace for Lynmar Quail Cuvée.

THE BLEND

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. The wine is gravity racked to our bottling tanks and is only filtered on occasional years.

WINEMAKER'S NOTES

Aromas of sweet honeydew melon and stone fruit in the nose reveals minerality with just the right proportion of toasty oak across the palette. Great acidity showing hints of orange peel (some prefer "zest of citrus") and flint result in a wine of elegance and finesse. Revealing its California roots, this bottling loves to show off its old world balance and grace.