

LYNMAR

Russian River Valley

1999 LYNMAR RESERVE PINOT NOIR

PHILOSOPHY

The philosophy of the Quail Hill “Reserve” pinot noir is to bottle the most exceptional barrels from our distinctive P2 “reserve block”. The thirty-year-old vines from this block exhibit amazing depth of fruit with great weight and body year after year. 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 “Reserve” blend.

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 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. Each year we blend in 10% from our Trellis Block for bright cherry fruit and silky texture.

WINEMAKING

The winemaking is started in the Reserve Block where each lot is fermented in 4-ton open top fermentors. After a cold soaking of four to five days 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 free run juice was drawn off right to 100% new oak. The wines rest in oak while undergoing malolactic fermentation and are racked for the first time one week prior to the following harvest into one and two year old French oak barrels. There the wine will rest for an additional three to six months before bottling.

WINEMAKER’S NOTES

Sweet oak, cinnamon and clove spices fill the nose; Dark meaty fruit aromas mixed with the earthen character that is so classic in the fruit from this reserve block. Extended aging in French oak has given this wine the soft tannins that frame its silky texture.