

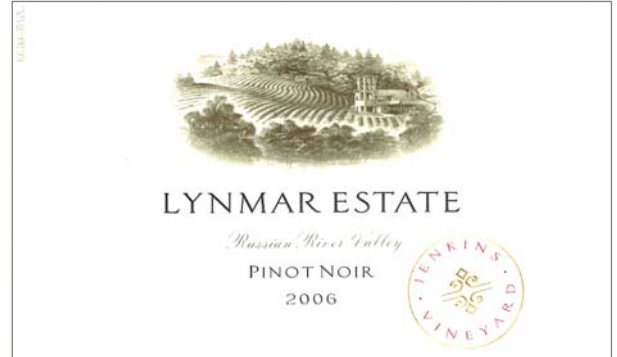
# LYNMAR ESTATE

*Russian River Valley*

## 2006 JENKINS VINEYARD PINOT NOIR

### PHILOSOPHY

Lynmar Estate celebrates the distinctive terroir of the various vineyards we farm creating wines that are elegant, complex, balanced, and age worthy. Acting as stewards of the land, the winemaking team takes great care to craft wines that truly represent the dynamic, cool-climate soils from the vineyards where the grapes are grown. A genuine mosaic of the land, the people, the food and the synergy of place at Lynmar Estate is revealed in each vintage. Perched on a bench above the town of Sebastopol, the Jenkins family planted their 20-acre vineyard to Dijon clones of Pinot Noir. This sustainably farmed site enjoys well-drained Gold Ridge soils and a heavy coastal fog influence, ideal conditions for this calm but fickle variety.



### 2006 GROWING SEASON

The 2006 growing season was particularly challenging in the Russian River Valley. Higher humidity during the summer months resulted in greater mildew pressure across the appellation, exacerbated by weather during harvest that provided perfect growing conditions for botrytis, or "noble rot." Luckily Pinot Noir is an early ripening variety and our vineyard crews did everything right this year. Numerous extra "passes" in all our vineyards ensured the area around grape clusters had good air flow and that crop loads were balanced. At the winery, all incoming fruit was rigorously hand-sorted. The bottom line for Lynmar is that we came through a challenging harvest with excellent quality potential. Primary characteristics of the wines from 2006, in general, will be lower than average alcohols and bright natural acidity. This is a vintage that will play very well to Lynmar's balanced, elegant house style.

### VINEYARDS & WINEMAKING

In 2006 we sourced from 3 blocks, including the core "Block 1" from 2005 which we control and remain the sole buyer of (Dijon clones 115 and 777). New blocks this year included Block 3 (clone 667) and Block 4 (clone 777). Yields in 2006 were again low, ranging from 2 - 3.2 tons/acre. All fruit was hand-harvested early in the morning and immediately transported to the winery while still cool, then hand-sorted before being gently de-stemmed and transferred without pumping into small (2.5 and 5 ton) traditional open-top fermenters. This de-stemmed fruit was then cold-soaked for seven days at 50°F before allowing native yeast fermentation to begin. Each fermentation was gently punched down by hand two to four times per day as needed. Total skin contact time was 11-14 days depending on the lot. Fermentations were then drained (with skins gently basket-pressed) and lightly settled overnight. The new wines were then put into barrels where the secondary, malolactic fermentation occurred over the next several months. Racking was minimal, with aging on light lees until the final blend was assembled. This wine was bottled *unfined* and *unfiltered*.

### TASTING NOTES

This second vintage of our Jenkins Vineyard Pinot Noir has much in common with the first, especially with its aromas and flavors. Once again, we have very pure, fresh notes of both red and dark fruits being complemented by a subtle, yet distinct, spiciness. The palate here has much more of a typical youthful "leanness" than the '05, but once again shows exceptional length and refreshing acidity. What you see this year is a true reflection of the growing season and how the unique transparency of Pinot Noir allows this to be captured and showcased better than with ANY other variety. We expect this wine to begin showing at its best during the summer of 2008 and to reward careful cellaring through 2012+.

### WINE INFORMATION

<i>Varietal Composition</i>	100% Pinot Noir	<i>Winemaker</i>	Hugh Chappelle
<i>Aging</i>	14 mo. in 60 gal. French oak barrels (60% new)	<i>Consulting Winemaker</i>	Paul Hobbs
<i>Alcohol</i>	14.4%	<i>Consulting Viticulturist</i>	Greg Adams
<i>pH</i>	3.61	<i>Cases Produced</i>	460 (6x750ml)
<i>T.A.</i>	0.54g/100ml	<i>Bottling Date</i>	December 14, 2007
		<i>Suggested Retail Price</i>	\$60

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