

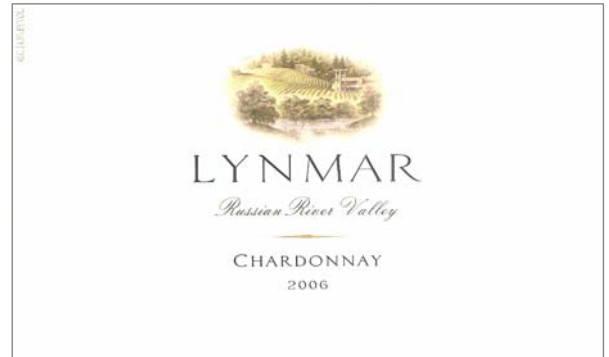
LYNMAR ESTATE

Russian River Valley

2006 RUSSIAN RIVER VALLEY CHARDONNAY

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. Winemaking for the Russian River Valley Chardonnay is focused on capturing bright, high-tone fruit flavors while retaining crisp acidity and balance.



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 all our Chardonnay vineyards are favorably situated and the vineyard crews in each location did everything right this year. Numerous extra "passes" at all sites ensured the area around grape clusters had good air flow and that crop loads were balanced. At the winery, all incoming fruit was hand-sorted as needed. 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.

WINEMAKING

Winemaking for our Russian River Valley Chardonnay is focused on capturing bright, high-tone fruit flavors while retaining crisp acidity and balance. All fruit was hand-harvested at night or early morning, quickly transported to the winery, and then gently whole-cluster pressed. Juice was only lightly settled before transfer to either stainless steel tanks (40%) or 60-gallon French oak barrels (60%). Primary fermentations with mostly native yeasts lasted 6 to 12 weeks, with subsequent Malolactic fermentations ("ML") lasting anywhere from 6 weeks to 6 months. This is only the second 100% ML vintage in the past few years, yet retains excellent natural acidity. Key Old Wente clone sources anchor the blend with structure and richness while Rued clone from Quail Hill Vineyard provides aromatics and high-tone flavors. Old Wente vineyards were Lazy W (Westside Road) and Dutton Mill Station (Green Valley). Old vine Clone 4 vineyards were Keefer (Green Valley) and Sweeney (RRV Expansion AVA). Dijon Clone 76 came from Amber Ridge (Santa Rosa Plain).

TASTING NOTES

In appearance, bright clarity highlights a water rim edge leading into a lemon-green core of color. The nose is clean and youthful with a quiet sense of intensity and tension. A forward aroma of lemon custard and lemon zest is backed by a faint lime juice quality, reminiscent of a crisp, finely-crafted margarita! Secondary aromas of apple and pear play off of a perfume-like floral character. A wisp of roasted nut and a touch of chalk dust "minerality" add complexity. The flavors confirm the nose where citrus, apple, pear and floral notes abound. The palate is definitely dry with wonderfully balanced body, flavor intensity, and acidity. The finish lingers just long enough to entice another sip! Enjoy upon release or cellar through 2010.

WINE INFORMATION

<i>Varietal Composition</i>	93% Chardonnay, 7% Viognier	<i>Winemaker</i>	Hugh Chappelle
<i>T.A.</i>	0.57 g/100 ml	<i>Consulting Winemaker</i>	Paul Hobbs
<i>pH</i>	3.61	<i>Consulting Viticulturist</i>	Greg Adams
<i>Alcohol</i>	14.3%	<i>Cases Produced</i>	3131 (12x750ml) cases
<i>Aging</i>	9 months in 60% French Oak, (25% as new barrels), 40% Stainless Steel	<i>Bottling Date</i>	July, 2007
		<i>Suggested Retail Price</i>	\$30

3909 FREI ROAD, SEBASTOPOL, CA 95472

WWW.LYNMARWINERY.COM, PHONE: (707) 829-3374 FAX: (707) 829-0902