

# LYNMAR ESTATE

*Russian River Valley*

## 2006 LA SEREINITÉ CHARDONNAY



### WINE INFORMATION

**Varietal Composition:**

100% Chardonnay

**Winemaker:**

Hugh Chappelle

**Aging**

15 mo. in 60 gal. French oak barrels  
(0% new)

**Consulting Winemaker:**

Paul Hobbs

**Consulting Viticulturist:**

Greg Adams

**Malolactic Fermentation:** 100%

**Alcohol:** 14.2%

**pH:** 3.46

**Cases Produced:**

831 (6x750ml)

**Bottling Date:**

December 2007

**T.A.:** .55g/100ml

**Suggested Retail Price:**

\$70

### 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. An exploration of the potential of cool climate Chardonnay in California, La Sereinité, which takes its name from a river flowing through the Chablis appellation in France, derives its inspiration from the great Chablis, with their bright flavors notes of minerality and lingering finish.

### 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."

Numerous extra "passes" in 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, acid-driven house style.

### VINEYARDS & WINEMAKING

In 2006 Sweeney Vineyard is once again the core component (93%), with its clean citrus aromas, subtle minerality and wonderfully firm acidity. It is just inside the new Russian River Valley expansion boundaries, formerly classified as Sonoma Coast. Located in a lower lying cool pocket with uniform Goldridge soils, Sweeney's UCD4 clone plantings are approaching 20 years of age. The minor components include our Quail Hill Vineyard estate (5%, Rued) for aromatic range and complexity and Amber Ridge Vineyard (2%, Dijon Clone 96) for additional minerality and overall balance. All fruit was hand-harvested early in the morning and transported to the winery while still cool, hand-sorted, then gently whole-cluster pressed. The resultant juice was only lightly settled and then transferred to 1-3 year old French oak barrels for native yeast fermentation. No new oak was used at any stage of production. After 14 months in barrel on original lees, the final selected lots were racked into a small stainless steel tank for a few weeks of further settling before bottling.

### TASTING NOTES

Our second vintage of La Sereinité remains an exciting and truly distinctive wine. The color is again classically light golden, though with a bit more yellow this year due to the very lightest touch of Botrytis. The result is a nose with not only a dominant core of citrus aromas, but also noticeable hints of apricot, peach. These vintage characteristics are highlighted by toasty, grilled bread notes and uncommon minerality for a California Chardonnay. The palate upon release shows bracing acidity and firm structure, but with a solid, round mid-palate leading into a pleasantly long finish. We anticipate this wine to begin showing at its best from May 2008 onwards, with optimal maturity between 2009 and 2011.