

# LYNMAR ESTATE

*Russian River Valley*

## 2008 QUAIL HILL PINOT NOIR



### WINE INFORMATION

**Varietal Composition:**

100% Pinot Noir

**Winemaker:**

Hugh Chappelle  
Bibiana González Rave

**Consulting Winemaker:**

Paul Hobbs

**Consulting Viticulturist:**

Greg Adams

**Aging:** 15 mo. in 60 gal. French oak barrels (55% new)

**Alcohol:** 14.80% vol

**pH:** 3.63

**T.A.:** 6.2 g/l

**Cases Produced:** 729

**Bottling Date:** February 26, 2010

**Suggested Retail Price:** \$60

### PHILOSOPHY

Lynmar Estate celebrates the distinctive terroir of the various vineyards we farm creating wines that are elegant, complex, balanced, and age worthy. In our quest for excellence, we seek partners who share our exacting standards and values of stewardship. We take great care to craft wines that are true representations of the dynamic relationship between climate, soils and vineyard where the grapes are grown.

### 2008 GROWING SEASON

The 2008 growing season started very dry when late winter and early spring rains failed to materialize. Due to this, the ground dried evenly and bud-break was smooth and consistent until a rare late spring cold front settled in over the county. Combined with very dry air, the unseasonably cold weather frosted and burned many young leaves, shoots and developing flower clusters resulting in low vine fertility, small grapes and small loose clusters. While seemingly unfavorable, everyone grew excited about the high quality potential of this small crop. A steady summer followed and was capped off with very warm temperatures in late August and early September for a rapid beginning to harvest.

### WINEMAKING

Fruit was hand-harvested early in the morning and quickly taken to the winery to be hand-sorted then gently de-stemmed and transferred without pumping into small (2.5–4 ton), open-top fermenters. Fruit was cold-soaked 7-10 days at 50°F before allowing native yeast fermentations to begin. Fermentations were gently punched down 2-4 times per day as needed. Total skin contact time ranged from 14-18 days depending upon the desired extraction for each lot. After basket pressing, the new wines were gently barreled down where malolactic fermentation occurred over the next several months. Primary barrel coopers were Remond and François Frères, Louis Latour, Seguin Moreau and Rousseau. Racking was minimal or not at all, with aging on light to full lees until the final blend was assembled. The Quail Hill blend is a combination of our 14-clones planted at the Estate, with a depth and complexity from our very old vines of Swan clone. The wine was bottled unfinned and unfiltered.

### TASTING NOTES

This vintage of our Estate Quail Hill Pinot Noir is no shy violet. It is loaded with big juicy fruit leading to a black plum orchard. This wine presents a beautiful ruby color with a lot of depth and concentration. Slight notes of vanilla lead one to the most complex wine we produced in 2008. This wine offers black current, cherries and blackberries, surrounded by chocolate with toasty notes of oak. Cumin and black pepper emerge with a faint hint of tobacco leaf. The finish lingers with notes of licorice and bergamot tea. Powerful and intense this wine has a surprising velvety texture. It is unfinned and unfiltered and will continue to develop for the next 7 to 10 years.

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