



LYNMAR ESTATE

RUSSIAN RIVER VALLEY CHARDONNAY

2009

PHILOSOPHY

Lynmar Estate celebrates the distinctive terroir of the exceptional Russian River Valley vineyards we farm. Our winemaking team strives to capture these dynamic, cool-climate sites, creating wines that are elegant, complex, balanced and age worthy.

2009 GROWING SEASON

The 2009 season began with heavy rains in early May, followed by a cold spell during bud break, which lowered anticipated crop yields. The rest of the summer was mild and temperate, promising fruit of outstanding quality as harvest approached. By mid-July, vines were showing an excellent balance of fruit crop and health. The 2009 Chardonnay quality was truly exceptional as it arrived at the winery, with beautiful acidity and layers of fresh citrus and floral tones.

THE VINEYARDS

The 2009 Russian River Valley Chardonnay is the quintessential expression of Lynmar winemaking: the vintage gave us great acidity, balance, elegance, complexity and age-worthiness. Providing a gorgeous, layered example of the region, this blend is comprised of 33% Rued and Old Wente clones from our estate Quail Hill Vineyard, 34% Clone 4 from Sweeney Vineyard, 13% Old Wente from Susanna's Vineyard and 20% Clone 4 from Mill Station Vineyard.

WINEMAKING

Fruit was hand-harvested in the early morning hours, then quickly taken to the winery to be carefully hand-sorted before a gentle whole-cluster pressing. Juice was lightly settled before transfer to 60-gallon French oak barrels (22% new); primary coopers were François Frères, Louis Latour and Remond. A slow primary fermentation with native yeast took place in barrel, followed by full malolactic fermentation. The wine was aged for 11 months sur-lie, with the lees gently stirred every other week during malolactic fermentations to add richness and body to the wine. This release retained an excellent acidity at the lowest pH we have ever seen with this cuvée. Before bottling, selected barrels were racked twice. The wine was bottled unfinned and unfiltered.

TASTING NOTES

Fresh flavors wrapped in floral and citrus tones are the signature of this vintage – one of the finest we have ever seen here at Lynmar Estate. The 2009 Russian River Valley Chardonnay is a pale yellow with lovely gold undertones and a slight turbidity, indicating that the wine has not been fined or filtered.

On the nose, notes of brioche and vanilla expand to encompass white peach, orange zest, lime and white flowers. The palate echoes the nose, joined by a distinct minerality. The wine has a long finish and firm acidity that indicates a wonderful cellar potential. We recommend aging for at least 12 months after release. (If opened in the near term, decant before pouring out.) This wine will reach its peak in 2014, and will cellar well for the next 10 years.

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2009

RUSSIAN RIVER VALLEY
CHARDONNAY



Aging:

11 months in French oak
22% new oak

Alcohol: 14.1%

T.A.: 7.0 g/L

pH: 3.29

Cases Produced:

1,055

Varietal Composition:

100% Chardonnay

Winemaker:

Bibiana González Rave

Consulting Winemaker:

Paul Hobbs

Vineyard Manager:

Jason Saling

Proprietors:

Lynn & Anisya Fritz

ESTATE BOTTLED JULY 30, 2010

SUGGESTED RETAIL PRICE: \$30