

2005 QUAIL HILL VINEYARD CHARDONNAY



WINE INFORMATION

Varietal Composition:

100% Chardonnay, estate grown & bottled

Winemaker:

Hugh Chappelle

Consulting Winemaker:

Paul Hobbs

Consulting Viticulturist:

Greg Adams

Alcohol: 14.3%

Malolactic Fermentation: 100%

Aging:

14 mo. in 60 gal. French barrels
(40% new)

Cases Produced:

1,480 (9L equiv.)

pH/T.A.: 3.45/0.53g per 100ml

Bottling Date: February 2007

Suggested Retail Price: \$40

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. Quail Hill Vineyard Chardonnay is the definitive expression of Chardonnay from our 47-acre home estate.

2005 GROWING SEASON

2005 was one of the coolest and latest seasons in recent memory, which meant an excellent vintage for the more elegant, crisp and balanced style that Lynmar is known for. The skill of our vineyard team combined with a bit of luck to help us avoid losses during early rains that decimated a number of neighboring vineyards during flowering. The rest of the season was uneventful; grapes ripened gradually and evenly without the late season heat spikes that have challenged North Coast winemakers the last several vintages. Night and early morning harvesting, with multiple passes where needed, helped us bring in fruit of exceptional quality with uncommonly high natural acidity, ripe tannins and great flavor maturity. 2005 is universally regarded as one of best Chardonnay vintages in recent memory.

WINEMAKING

All fruit was hand-harvested at night or early morning and transported to the winery while still cool, then hand-sorted and gently whole-cluster pressed. Juice was only lightly settled before transfer to a combination of new and used 60-gallon French oak barrels. Primary fermentations with mostly native yeasts lasted 6 to 12 weeks, with subsequent malolactic fermentations (“ML”) lasting anywhere from 6 weeks to 6 months. Lees were stirred weekly through ML, which contributed richness and body to the wine. This vintage saw 100% ML, yet it retains excellent acidity. Barrel coopers for this vintage were Latour, Mercurey, Francois Freres, Seguin-Moreau and Rousseau. After 14 months in barrel on original lees, the selected barrels were racked into stainless steel tanks for further settling before bottling. The primary lots for this blend came from our “New” block (15-year old Rued selection, also known as Musqué clone.)

TASTING NOTES

While this bottling shares many characteristics with the 2004, the combination of a great vintage, improved vine health and careful farming have yielded a notable increase in intensity and nuance. Focused aromas of lemon meringue, cantaloupe, ruby red grapefruit and a hint of lychee dance above the spicier, earthier notes of caraway seed, vanilla bean and baked pears. Bright acidity and minerality are immediately apparent on the palate, framing notes of blood orange, Gravenstein apple, tarragon and papaya. The floral lily note typical of Musqué clone Chardonnay is also present, as are earthy notes of ginger, white chocolate and a hint of fresh bread dough on the finish. The texture is rich but by no means cloying. Drink from late-2007 onwards.