



QUAIL HILL VINEYARD								
ADAM'S			SUMMIT			LAGUNA		
Vines: 231 Clones: Swan Planted: 2004	Vines: 4,627 Clones: Swan, Calera Planted: 2004	Vines: 880 Clones: Swan Planted: 1974	SOIL Sebastopol Sandy Loam SLOPES 2-30%			ELEV. 50-150 ft. above sea level LOCATION W 38° 26' 25" N 122° 50' 40"		
3			6			8		
Vines: 4,283 Clones: 2A, Pommard 04, Beba, 777 Planted: 2004-5	Vines: 3,158 Clones: Calera Planted: 2004	Vines: 2,196 Clones: Calera Planted: 2005	Vines: 1,560 Clones: Pommard, 115, 114 Planted: 1996	Vines: 2,541 Clones: Mt. Eden Planted: 2005	Vines: 1,039 Clones: Rued Planted: 1974	Vines: 7,565 Clones: QHV, ASW1, ASW2, ASW3, Pom4, 2A Planted: 2005	Vines: 6,326 Clones: 667, 777 Planted: 1996	Vines: 6,861 Clones: Old Wente Planted: 2006
12			14E			16		
Vines: 1,897 Clones: Swan Planted: 1997	Vines: 1,783 Clones: Old Wente Planted: 2006	Vines: 1,362 Clones: Rued Planted: 1986	Vines: 3,142 Clones: Mt. Eden Planted: 2017	Vines: 2,480 Clones: Quail Hill Select Planted: 2015	Upper Vines: 1,089 Clones: Mix Planted: '00, '05	Lower Vines: 4,566 Clones: 943 Planted: 2015	Vines: 915 Clones: Calera Planted: 2000	Vines: 1,524 Clones: Dijon Planted: 1996

HISTORY

Quail Hill Vineyard has some of the oldest Pinot Noir and Chardonnay vines planted in the Russian River Valley. To retain select heritage blocks for their highly valued balance and fruit quality, a phased replanting of Pinot Noir and Chardonnay clones began in 1996. Working tirelessly to define, refine and analyze decades of experience and information about the terroir of the vineyard, we replanted 71% of the vineyard by 2005 with budwood secured from Kistler, Hyde, Paul Hobbs, Dehlinger, Merry Edwards, and others.

Block 2, also known as the “Old Vines” block, was originally planted in 1974 by then owner Stan Atkinson. Since he decided to dry farm his vineyard, he used St. George rootstock which is designed for such use and was able to persuade Joseph Swan to give him some of his best Swan Clone bud wood.

The original purchasers of the fruit were Merry Edwards at Matanzas Creek, and Tony Soter at Étude. The vineyard has been farmed by Lynmar Estate’s vineyard team since the property was purchased in 1980, and after 14 years of witnessing the spectacular results that Merry and Tony were able to produce with our fruit, we built our own gravity flow winery to make our own wines and have used the “Old Vines” block as a key part of our wine program for the past 20 years.

THE CLIMATE

Lynmar Estate is influenced by a convergence of three separate ecosystems making the Laguna Ridge area unique in its setting within the Russian River Appellation.

- The cool climate quality of this vineyard site is enhanced by the Laguna de Santa Rosa, a 22-mile sanctuary of creeks, marshes, wetlands and oak woodlands which extends from Cotati to Forestville and naturally forms the eastern limit of Quail Hill Vineyard. Cool southwesterly winds interact with the moist Laguna de Santa Rosa when early evening fog rolls in.
- Westerly maritime winds in the morning flow down toward the Laguna pushing back the fog. This allows the east facing slopes to receive early morning sunshine while the cool Laguna itself regulates the heat. These breezes help dry the vineyard canopy and lowers pressures from molds and mildew.
- Later in the day, the east facing slopes receive longer shadows and cooling breezes that cool the fruit and preserve the daily ripening and preserve acidity.

ESTATE FACTS

- Three estate vineyards: Quail Hill Vineyard (Russian River Valley), Susanna's Vineyard (Sonoma Coast) and Adam's Vineyard (Russian River Valley)
- The combination of the vineyards' locations, Goldridge and Sebastopol Sandy Loam soil compositions, distinct growing seasons, elevations, and clone and rootstock selections makes these all prized vineyards.
- Our vineyards are sustainably farmed and largely dry farmed by our own full-time estate vineyard manager and crew.
- Gravity flow winery composed of 30 small lot fermenters was completed in 2005.
- 11,000 square feet of caves and a state-of-the-art lab to help us handcraft Lynmar Estate wines.
- The Quail Hill Vineyard includes working organic gardens of edible, bio-diverse plants showcasing native and heirloom varieties of flowers and vegetables chosen to support pollinators, beneficial insects, butterflies and birds with the interest of crafting a sustainable environment around the estate. In fact, Quail Hill Vineyard is certified Bee Friendly.
- Winery Chef David Frakes' daily tasting room offerings demonstrate Lynmar's commitment to create wines for enjoyment at the table.

RESIDENT PROPRIETORS/GENERAL MANAGERS

LYNN & ANISYA FRITZ

Our vision is two-fold: (1) to meticulously caretaker all the elements of the Estate, and continue to perfect and enhance the nuances of our winemaking, (2) to share it with people from all over the world who come here to have the experience of wine, food and place with a communion of friends, families, and colleagues.

In 2008, Lynn and Anisya made Quail Hill Vineyard their permanent family home and took over the day to day operational management of the organization. They then gathered the present full time staff that are devoted to the vineyard, winery and Tasting Room to pursue the best this unique location can offer. Lynn and Anisya are committed to the unique expressions of the terroir and showcase its promise in wonderful, organic, bee-friendly gardens that provide the culinary program with native and heirloom fruits and vegetables, and the wildlands surrounding the Estate. However, the exquisite wines are surely the pinnacle of that expression.

DIRECTOR OF WINEMAKING & VINEYARDS

PETE SOERGEL

Pete Soergel grew up on his family's apple farm in Wexford, Pennsylvania, just north of Pittsburgh. He earned a Bachelor of Science in Horticulture from Virginia Tech. But it was during his time in college that a dinner out with his Aunt Diane sparked a deep and abiding interest in wine.

Upon graduating, Pete packed up his car and headed west to the Northern California wine region. With no contacts and no plan, he worked an internship at Landmark Cellars in 2006, followed by a stint at Framingham in Marlborough, New Zealand, in the spring of 2007.

He returned to California in August of 2007 to join the prestigious Kosta Browne as an intern during harvest, and was then hired as a fulltime cellar master. Pete served as Kosta Browne's cellar master until December of 2010, when he returned to Landmark Vineyards to become Assistant Winemaker. In August 2012, intrigued by the Lynmar Estate winemaking process, he joined Lynmar's winemaking team as Assistant Winemaker, working with winemaker Shane Finley on the winery's portfolio of limited-production Russian River Valley Pinot Noir and Chardonnay.

Pete was named Associate Winemaker in May of 2015, and became Winemaker in February of 2017. Working hand in hand with Lynmar's Vineyard Manager, Pete's approach to making the wines at Lynmar is to showcase the unique locations of the Estate vineyards while crafting the wines with nuance and balance.

QUAIL HILL VINEYARD

- Originally planted in 1974
- 45 acres planted
- 1,555 vines per acre
- 70% Pinot Noir, 30% Chardonnay
- 14 clones of Pinot Noir and three clones of Chardonnay

SUSANNA'S VINEYARD

- 20 acres planted
- 1,816 vines per acre
- 50% Pinot Noir, 50% Chardonnay
- Seven clones of Pinot Noir and two clones of Chardonnay

ADAM'S VINEYARD

- 7.1 acres planted
- 2,000 vines per acre
- 72% Pinot Noir, 28% Chardonnay
- Three clones of Pinot Noir and two clones of Chardonnay