

Hunter
Wine Cellars



Chasseur

2003 CHARDONNAY

SANGIACAMO 'GREEN ACRES HILL'



Winemaker: William Hunter
Production: 248 Cases
Alcohol: 14.2%

The Vintage

A very cool, wet spring was responsible for shatter at set and therefore a low yield and a late harvest. This late harvest meant long hang time for the fruit and therefore excellent flavor development. This vintage turned out to be very good for Pinot Noir and excellent for Chardonnay.

Winemaker's Notes

Toasty, creamy, tropical notes dominate this wine. Straw-gold in color, this wine contains layers of vanilla, honey and caramel custard. The length of barrel and lees age allow integration and add nuances of leesy complexity and creamy toast with a long finish. However, the firm acid balance makes for an accompaniment with food.

Technical Notes

Bottled: March 1, 2005
Yield: 3.15 ton/acre average
Total Acidity: 6.3 g/L
pH: 3.38

Grape Source

Sangiaco 'Green Acres Hill' -
Carneros/Sonoma Coast

Aging

Eighteen months in 60 gallon
French oak barrels; 67% new
50% from Tonnellerie Sirugue
and 50% from Francois Freres.

Harvest

October 8th at 24.8 degree brix

Release Date

September 15, 2005

Malolactic Fermentation

100%

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