

Hunter
Wine Cellars



Chasseur

2005 CHARDONNAY

DURELL



Winemaker: William Hunter
Production: 323 cases
Alcohol: 15.0%

The Vintage:

The 2005 vintage was the finest this winery has ever seen. Excellent for Chardonnay and especially for Pinot Noir. The yield was low due to late spring rain which caused shatter. The further west the greater the impact. The growing season was long with no weather related abnormalities which lasted well into the end of October, creating longer than normal hang time. Save for low yields a near perfect vintage.

Winemaker's Notes:

This concentrated and subtly complex young wine has intriguing mineral, acid and ripe fruit influences and is distinctly different from its siblings. Its array of preserved lemon, peach pit, bosc pear, bees wax, mineral and toast scents harmonize in a well-developed, but youthfully low-key mix which promises even greater distinction as the wine evolves. It is both rich and subtle in the mouth, but its future direction is evident, as layers of fruit and spice fan out at the end. Firm, but palate-coating, the finish lingers impressively, infused with a dark mineral/toasted oak combination that lurks below grander notes of apple skin, white peach, preserved lemon, peach pit, honeysuckle and dried fruit. Certain to improve for several years, it will be as distinctive as it delicious.

Technical Notes:

Bottled: March 8, 2007
Yield: 2.3 tons/acre
Total Acidity: 7.2 g/L
pH: 3.39
Alcohol: 15.0%
Unfined/unfiltered

Grape Source:

Sonoma Coast/Sonoma Valley
Durell Vineyard: *Wente-Hyde Selection*

Aging:

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

Harvest:

October 7th at 25.1 degree brix

Release Date:

September 15, 2007

Malolactic Fermentation:

100%

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