

Hunter
Wine Cellars



Chasseur

2005 PINOT NOIR

FREESTONE STATION



Winemaker: William Hunter
Production: 161 cases
Alcohol: 14.3%

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 vineyard has again, as in 2004, produced a splendid and distinctive wine. Its aromas are brightly fresh and show a chiseled focus and wonderful sense of polish, as red cherry, wild strawberry, yellow rose, roasted grain, pink peppercorn, smoke and sweet vanilla join sumac and other hints of Oriental spice in a tightly packed, yet ultra-classy package. The impression of sleek, aristocratic elegance is just as captivating on the palate, where the wines filigree of gentle savory notes melts into its lovely array of red raspberry, wild strawberry, cherry and rose petal fruit. Seeming to grow both lighter in weight and more intense as it airs, this is going to be a truly memorable Pinot. It deserves grand cuisine, preferably after several years in the cellar. 160 cases produced.

Technical Notes:

Bottled: December 19, 2006
Yield: 1.54 tons/acre
Total Acidity: 7.2 g/L
pH: 3.58
Alcohol: 14.3%
Unfined/unfiltered

Grape Source:

Russian River Valley
Dutton Ranch – Freestone Station
Dijon Clone: 115, 777 & 23

Aging:

Fifteen months in 60 gallon
French oak barrels: 67% new;
100% from Tonnellerie Sirugue

Harvest:

October 8th at 25.2 degree brix

Release Date:

September 15, 2007

Malolactic Fermentation:

100%

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