

Hunter
Wine Cellars



2005 CHARDONNAY

SONOMA COAST



Winemaker: William Hunter
Production: 425 Cases
Alcohol: 14.2%

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 perfect vintage.

Winemaker's Notes:

If the aromas of this fine young Chardonnay are at first a hint reticent, they expand significantly with airing to reveal a wine of richness and complexity, with sweet-savory scents of roasted cereal grains, vanilla, bees wax, earth and hints of toasted coconut layered on a densely packed core of white peach and preserved lemon. On the mid-palate, the wines youthful zest again tightens things up a bit, acting as a foil to otherwise mouth-coating richness. The finish grows ever more appealing however, as a sophisticated array of white peach, bees wax, apple skin, roasted grain and lemon custard flavors fan out and linger. Although certainly delicious now, it will benefit well from a bit of cellaring and should be a wine worthy of the grandest cuisine in a year or so.

Technical Notes

Bottled: March 8, 2007
Yield: 3.2 ton/acre average
Total Acidity: 6.7 g/L
pH: 3.48
Alcohol: 14.2%
Unfined and unfiltered

Aging

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

Release Date

May 1, 2007

Grape Source

Twin Hills - *Dijon 95 and Wente-Robert Young Selection*
Durell Vineyard - *Wente-Hyde Selection*
Sangiaco Green Acres Hill - *Wente-Sangiaco Selection*

Harvest

October 23 - 27 at 25.2 degree Brix average

Malolactic Fermentation

100%

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