

Hunter
Wine Cellars



Chasseur

2005 PINOT NOIR

SONOMA COAST



Winemaker: William Hunter
Production: 620 Cases
Alcohol: 14.4%

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. Save for low yields a perfect vintage.

Winemaker's Notes

Together with its lovely ruby-red color, the nose of this Pinot is immediately impressive for a tightly-wound, fruit and mineral packed, aromatic display: as red cherry, red plum, red raspberry and rose scents integrate neatly with sweet/savory notes of pink peppercorns and roasted cereal grains; over rich mineral strains and subtle vanilla. The impression of coiled strength is amplified on the palate, where flavors of wild strawberry, bright red cherry and yellow rose are braced by youthful acidity and slightly louder mineral and grain elements. The finish lingers with a chiseled clarity that should grow even more sweet-natures with time, and the patient will see a lovely bouquet evolve over the next eighteen to twenty-four months.

Technical Notes

Bottled: December 14, 2006
Yield: 1.7 ton/acre average
Total Acidity: 6.7 g/L
pH: 3.58
Alcohol: 14.4%
Unfined and unfiltered

Grape Source

Cornerstone
Clones: Dijon 113, 114, 115, and 777
Twin Hills
Shop block, Sperry, and Home block

Aging

Fifteen months in 60 gallon
French oak barrels: 50% new
from Tonnellerie Sirugue

Harvest

October 8th and 10th 25.1 degree
brix average

Release Date

March 1, 2007

Malolactic Fermentation

100%

Hunter Wine Cellars, LLC

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