

Hunter
Wine Cellars



Chasseur

2006 PINOT NOIR

BLANK



Winemaker: William Hunter
Production: 122 cases
Alcohol: 14.1%

The Vintage:

A challenging vintage the 2006 set a bumper crop. Rain in the spring set the stage for microbial problems in the fall. Excessive heat in the early summer created berry damage. Copious fruit thinning at veraison and serious sorting especially by the growers in the field brought in fruit to be proud of. Finally, excessive saignee or bleeding of juice from the must at the fermenter led to a higher solid to juice ratio creating wines with excellent color and flavor concentration.

Winemaker's Notes:

The aromas of this wine are beautifully rich and expansive, as dark cherry, sweet boysenberry, red currant and crushed dark rose petal scents surge from the glass, dominating the savory elements of smoke, vanilla, coriander seed, pink peppercorn and meaty hunter's broth. It boasts wonderful generosity on the palate and makes a truly seamless transition toward the finish, as its wave of sweet-natured and complex flavor just grows and grows. Airing amplifies that impression of richness and depth, and the lingering flavor panorama includes luxurious Bing cherry, red licorice, boysenberry, crushed rose and sweet smoke, elegantly accented by dried orange, coriander, sumac, grain and leather. A joy to drink now, it will grow more so for the next several years.

Technical Notes:

Bottled: December 19, 2007
Yield: 2.4 tons/acre
Total Acidity: 5.8 g/L
pH: 3.62
Alcohol: 14.1%

Grape Source:

Russian River Valley
Blank Road Vineyard:
Dijon Clone: 115 & 777

Aging:

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

Harvest:

October 23rd at 25.7 degree brix

Release Date:

October 1, 2008

Malolactic Fermentation:

100%

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