

Hunter
Wine Cellars



Chasseur

2006 CHARDONNAY

DURELL



Winemaker: William Hunter
Production: 298 cases
Alcohol: 14.5%

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:

Although youthful, highly concentrated and densely packed, the nose of this classic Chardonnay expands significantly with airing to reveal aromas of honey, peach, spiced apple, roasted grain, toasted coconut and minerals. It is as full in body as the aromas suggest, and layers the palate with preserved lemon, spiced apple and white peach over strong mineral notes, bees wax, honey and suggestions of roasted cereal grains. The texture proves as youthfully firm as it is rich, and the lingering impression is of deep, focused fruit and lip-smacking, lemony zest. Expect it to grow more sophisticated for the next two years at least.

Technical Notes:

Bottled: April 7, 2008
Yield: 2.1 tons/acre
Total Acidity: 7.3 g/L
pH: 3.43
Alcohol: 14.5%
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 19th at 25.6 degree brix

Release Date:

September 15, 2008

Malolactic Fermentation:

100%

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