

Hunter
Wine Cellars



Chasseur

2006 CHARDONNAY

SANGIACOMO 'GREEN ACRES HILL'



Winemaker: William Hunter
Production: 285 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:

This is an wonderfully rich, sweet-natured Chardonnay, which poises luxurious aromas of Tarte Tatin, white peach and preserved lemon over quieter suggestions of nutmeg and pineapple soufflé. It has a delightful creaminess of texture, along with the zest to assure that it never seems heavy, as its cascade of ripe white peach, Fuji apple, pastry crust, bees wax, preserved lemon and toasted nut flavors washes through to a lingering finish. Light on its feet, despite all the richness, it will be at once a terrific sipper and a brilliant and seductive companion to classic sauced cuisine.

Technical Notes:

Bottled: April 7, 2008
Yield: 3.9 tons/acre
Total Acidity: 6.4 g/L
pH: 3.51
Alcohol: 14.1%
Unfined/unfiltered

Grape Source:

Sonoma Coast/Carneros
Sangiaco 'Green Acres Hill'
Vineyard: *Wente-Sangiaco*
Selection

Aging:

Seventeen months in 60 gallon French oak barrels: 67% new; 50% from Tonnellerie Sirugue and 50% from Francois Freres

Harvest:

October 16th at 24.4 degree brix

Release Date:

September 15, 2008

Malolactic Fermentation:

100%

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