

Hunter
Wine Cellars



Chasseur

2006 PINOT NOIR

Umino



Winemaker: William Hunter
Production: 364 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 a deep, wonderfully elegant and concentrated Pinot, densely packed with youthful red fruit and plenty of spice. It offers a focused aromatic display of Amarena cherry, Santa Rosa plum and sweet red currant scents, tied to yellow rose, dried orange zest, pink peppercorn, powdered sumac, coriander seed and roasted grain, beneath a subtly smoky veneer. The flavors are more forthcoming yet, as cherry, red plum, boysenberry, raspberry and wild strawberry impressions rise above the Oriental spice notes. An interplay of richness and zest keeps the finish lively and focused, and all the wines elements find fuller expression and greater harmony with airing. Expect this brilliant young wine to grow significantly grander for the next five years or more.

Technical Notes:

Bottled: December 19, 2007
Yield: 2.24 tons/acre
Total Acidity: 6.4 g/L
pH: 3.55
Alcohol: 14.1%

Grape Source:

Russian River Valley
Umino Vineyard
Dijon Clone: 115, 777, 667 & 459

Aging:

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

Harvest:

October 19th at 25.6 degree brix

Release Date:

October 1, 2008

Malolactic Fermentation:

100%

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