

Hunter
Wine Cellars



Chasseur

2007 PINOT NOIR

FREESTONE STATION



Winemaker: William Hunter
Production: 295 cases
Alcohol: 14.1%

The Vintage:

2007 was a nearly perfect growing season which led to a nearly perfect vintage. Unusually dull summer days of moderate sunshine and heat kept everything even during the growing season. Then an unusual heat spike (which seems to be more usual every year) in the final days of August started to elevate sugars. Cooler heads prevailed; those who did not panic were rewarded with cool temperatures in September and October. Longer than usual hang time ensued and unusual wines of unusual quality were the result.

Winemaker's Notes:

Chasseur's Freestone Pinot is typically a crisply focused and well structured bottling and the 2007 is more so. The nose offers deep red raspberry, wild cherry, violet, yellow rose, dried orange peel and pink peppercorn fruit scents over roasted grain, coriander seed and strongly-stated mineral undercurrents. The wine is big-scale on the palate, with concentrated, tightly-wound fruit and plenty of firming fruit acidity and mineral notes. The finish is gutsy as expected, with its coiled raspberry, red plum and cherry counter-pointed by equally evident oak and mineral statements. It could take six or seven years in the cellar to bring everything out of this bold yet classy bottling. 15 Barrels produced.

Technical Notes:

Bottled: December 19, 2008
Yield: 1.54 tons/acre
Total Acidity: 7.2 g/L
pH: 3.58
Alcohol: 14.1%

Grape Source:

Russian River Valley
Dutton Ranch – Freestone Station
Dijon Clone: 115, 777 & 23

Aging:

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

Harvest:

October 5th at 25.2 degree brix

Release Date:

October 1, 2009

Malolactic Fermentation:

100%

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