

Hunter
Wine Cellars



Chasseur

2007 CHARDONNAY

Rued



Winemaker: William Hunter
Production: 150 cases
Alcohol: 15.3%

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:

This gorgeous Chardonnay defines the concept of synergy, and it beautifully expresses the character of its distinctive vineyard and wonderfully ripe vintage. The aromas are a lovely mélange of lemon custard, fresh apple and toasted coconut, with just a hint of pineapple: a fruit and oak combination that is as exquisitely balanced as it is luxurious. The flavors are palate-coating, but the wine is light on its feet and never less than zesty. It is genteel in texture from start to finish and that finish is packed with apples, lemons and vanilla custard, and just enough of that delicious coconut spice. It should get ever-better over the next year or two. 6 barrels produced.

Technical Notes:

Bottled: April 7, 2009
Yield: 2.1 tons/acre
Total Acidity: 7.3 g/L
pH: 3.43
Alcohol: 15.3%
Unfined/unfiltered

Grape Source:

Russian River Valley
Rued Vineyard: *Wente-Rued Selection*

Aging:

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

Harvest:

October 2nd at 25.0 degree brix

Release Date:

September 15, 2009

Malolactic Fermentation:

100%

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