



Winemaker: William Hunter
Production: 349cs
Alcohol: 14.6%

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 walks a laser-straight path between richness and refreshment, with luxurious fruit, opulent oak and vibrant zest making equal contributions. The nose is an aromatic quilt that stitches peach, apple skin, preserved lemon, Bosc pear, nutmeg, roasted grain and toasted coconut scents together in a noble harmony and with no loss of clarity. The flavors follow seamlessly and are just as charming, as creamy vanilla, coconut custard, nutmeg and roasted grain notes support buoyant apple-pear-lemon fruit. At the end, the wines exquisite balance seems to reinforce the impressions of polish and length and suggest exceptional food-worthiness.

Technical Notes

Bottled: April 7, 2009
Yield: 2.9 to 3.3 tons/acre
Total Acidity: 7.0 g/L
pH: 3.61
Alcohol: 14.6%
Unfined and unfiltered

Grape Source

Mill Station: *Wente Selection*
Lorenzo: *Wente-Lorenzo Selection*
Rued: *Wente-Rued Selection*

Aging

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

Harvest

October 2 through October 10 with an average Brix of 24.8

Release Date

June 1, 2009

Malolactic Fermentation

100%

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