

Hunter
Wine Cellars



Chasseur

2007 PINOT NOIR

Sexton



Winemaker: William Hunter
Production: 198 cases
Alcohol: 14.3%

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 is by any standard a dramatic wine. It is intensely aromatic, and scents of Cherries Jubilee, sweetly ripe Boysenberries, violets, baking spices, powdered sumac, roasted grain and Bourbon Vanilla tea are all clearly in evidence. If tighter and more brightly youthful, the flavors are just as well expressed, and cherries, berries and sweet-savory spices form a creamy veneer in counterpoint to the wine's sinewy mouth-feel and gripping tannic undertones. The finishing impressions of red raspberry and cherry linger beautifully and everything seems focused from start to finish. If built for cellaring, this Pinot will always be in danger of early consumption do to its oh-so-obvious early appeal. 8 Barrels produced.

Technical Notes:

Bottled: December 19, 2008
Yield: 2.3 tons/acre
Total Acidity: 5.7 g/L
pH: 3.65
Alcohol: 14.3%

Grape Source:

Russian River Valley
Cornerstone Vineyard:
Dijon Clone: 113, 114 & 115

Aging:

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

Harvest:

October 2nd at 25.1 degree Brix

Release Date:

October 1, 2009

Malolactic Fermentation:

100%

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