

Hunter
Wine Cellars



Chasseur

2007 CHARDONNAY

SONOMA COUNTY



Winemaker: William Hunter
Production: 586cs
Alcohol: 14.4%

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 forthcoming Chardonnay offers almost heady-rich aromas of spiced apple, white peach, pineapple soufflé and vanilla cream wafers. The flavors and mouth-feel are as plush as the aromas suggest and the various baked apple, preserved lemon, pineapple soufflé, roasted grain, bees wax and apple skin notes linger nicely. If generosity and balance make it a very appealing sipper, its best food service might be with richly sauced fish or fowl. It is a blend of 84% Russian River Valley and 16% Sonoma Coast fruit.

Technical Notes

Bottled: April 7, 2009
Yield: 2.9 to 3.6 tons/acre
Total Acidity: 6.9 g/L
pH: 3.65
Alcohol: 14.4%
Unfined and unfiltered

Aging

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

Release Date

June 1, 2009

Grape Source

Mill Station: *Wente Selection*
Durell: *Wente-Hyde Selection*
Sangiacomo: *Wente Selection*

Harvest

September 9 through October 12 with an average Brix of 24.6.

Malolactic Fermentation

100%

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