

Hunter
Wine Cellars



Chasseur

2007 PINOT NOIR

Umino



Winemaker: William Hunter
Production: 257 cases
Alcohol: 14.0%

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:

Despite its obvious youth, this wonderfully generous Pinot has an impressive harmony of parts. If initially tight, the aromas gradually fan out into a lovely panorama of sweet Boysenberries, Kirsch-steeped cherries, red raspberries, red rose, white pepper and Meyer lemon zest; all of which integrate nicely with supporting notes of roasted grain, toast and powdered sumac. On the palate, it proves both supple and mouth-coating, and the impression of generosity carries through a lingering finish, where the same charming red fruit melange is replicated. There is a firm strain of tannin that lies just below the surface however, to remind us that this one is just a puppy, and that its full merit will only be revealed after years in the cellar. 10 barrels produced.

Technical Notes:

Bottled: December 19, 2008
Yield: 2.24 tons/acre
Total Acidity: 6.4 g/L
pH: 3.55
Alcohol: 14.0%

Grape Source:

Russian River Valley
Umino Vineyard
Dijon Clone: 115, 777, 667 & 459

Aging:

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

Harvest:

October 3rd at 25.6 degree Brix

Release Date:

September 15, 2009

Malolactic Fermentation:

100%

Hunter Wine Cellars, LLC
P.O. Box 561, Sebastopol, CA 95472
Phone: (707) 829-1941
www.chasseurwines.com