

Hunter
Wine Cellars



Chasseur

2008 CHARDONNAY

DURELL



Winemaker: William Hunter
Production: 99 cases
Alcohol: 14.9%

The Vintage:

The 2008 vintage was one of superior quality. Temperate summer days and cool nights allowed for even ripening. Heat in late August/early September brought on excessive ripening. With a little patience we were able to get past this heat and subsequent cool days and nights put us in that window late in the season that allowed extended hang time. And more importantly we here in Sonoma County were not affected by the fires that that affected Mendocino County vineyards.

Winemaker's Notes:

This is an opulent wine that offers aromas of baked apple, chestnut honey, bees wax, toast and smoke, with some earthy undertones. It is truly fruit-rich in the mouth, where the texture is almost sinewy and the flavors are a luxuriant mix of apple, honey, pear skin, roasted grain, earth, smoke, citron and some caramelly Tarte Tatin-like hints, with a blast of citrus at the end. It is at the finish that the wine reveals its relative youth, as fresh apple and citrus flavors stay dominant in the memory. This already seductive beauty should continue to grow in dimension for another few years.

Technical Notes:

Bottled: April 9, 2010
Yield: 1.9 tons/acre
Total Acidity: 6.5 g/L
pH: 3.61
Alcohol: 14.9%
Unfined/unfiltered

Grape Source:

Sonoma Coast/Sonoma Valley
Durell Vineyard: *Wente-Hyde Selection*

Aging:

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

Harvest:

September 12th at 25.0 degree Brix

Release Date:

October 1, 2010

Malolactic Fermentation:

100%

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