

Hunter
Wine Cellars



Chasseur

2008 CHARDONNAY

SONOMA COUNTY



Winemaker: **William Hunter**
Production: **249 cases**
Alcohol: **14.8%**

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:

A deep green-gold color and impressively ripe aromas introduce this generous Chardonnay. The aromas have focus as well as intensity, and fruit notes of Fuji apple, white peach and lemon curd join scents of nutmeg, vanilla wafer and roasted grain in a rich perfume. The wines fresh apple, lemon cream pie, Tarte Tatin and mineral flavors prove very forthcoming and they fan out through a lingering, never-less-than generous finish. Ready to drink, it deserves service with richly flavored meals.

Technical Notes

Bottled: April 9, 2010
Yield: 2.9 to 3.6 tons/acre
Total Acidity: 6.8 g/L
pH: 3.66
Alcohol: 14.8%
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

May 10, 2010

Grape Source

Lorenzo: *Wente-Lorenzo Selection*
Durell: *Wente-Hyde Selection*
Rued: *Wente-Rued Selection*

Harvest

September 12th through October 21st with an average Brix of 24.6 degrees

Malolactic Fermentation

100%

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