

Hunter
Wine Cellars



Chasseur

2009 PINOT NOIR

BLANK



Winemaker: William Hunter
Production: 75 cases
Alcohol: 14.1%

The Vintage:

The growing season for 2009 was unusual in that the fruit had an excessive amount of small berries due to early shatter. West county fruit has a reputation for this but '09 showed by far more than usual which created great concentration and depth. The weather during the growing season up to version was cool and even, almost ideal. In late August/early September we got our typical heat spike actually two within three weeks. But once again our late ripening vineyards were able to get past this with no problems. Mid September saw some light rain, which caused no issues but mid October a huge storm rolled in and we scrambled to get everything in. However, this was of no consequence since everything was ripe by this time. Resulting wines are very similar in style and quality to 2007 but with a little more concentration.

Winemaker's Notes:

Deep in color (like all Chasseur's 2009 Pinots) and opulent in its aromatic display, this bottling offers Amarena cherry, whortleberry syrup, sweet plum, sumac, smoke and tobacco scents over darkly earthy-smoky undercurrents. It is at first tightly-wound on the palate, but with airing it reveals a supple, mouth-coating texture youthfully firmed by bright fruit acidity. Airing brings forth the flavors as well, with fruit notes of dark Bing cherry, pomegranate and whortleberry syrup joining others of caramel, tobacco, sweet smoke, toasted grain and earth. If the finish seems almost equal parts opulence and zest at this point, that balance will make it food-worthy now, and ever more so through the three or four years of positive evolution that cellaring promises. 3 barrels produced.

Technical Notes:

Bottled: December 2, 2010
Yield: 0.5 tons/acre
Total Acidity: 5.5 g/L
pH: 3.72
Alcohol: 14.1%

Grape Source:

Russian River Valley
Blank Road Vineyard:
Dijon Clone: 115 & 777

Aging:

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

Harvest:

September 25th at 25.5 degree Brix

Release Date:

October 1, 2011

Malolactic Fermentation:

100%

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