

Hunter
Wine Cellars



Chasseur

2009 PINOT NOIR

Umino



Winemaker: William Hunter
Production: 301 cases
Alcohol: 14.0%

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:

This is a darkly rich, perfectly ripe, already sophisticated, yet clearly youthful Umino. The aromas drape a veneer of intense Bing cherry, Amarena cherry, whortleberry and lingonberry fruit over supporting scents of smoke, dried orange peel, sumac berry, dark earth and tobacco. On the palate, the wine shows the '2009 signature' in its combination of rich body, ideal ripeness and elevated fruit zest, and the juicy cherry-berry flavors, pouring-forth as they do, still achieve a classic marriage with the wines sweet-natured undercurrents of roasted grain, coriander and humidior spice. The finish is long and palate-coating, but proves surprisingly dry, as a bit of tannic grip steps up to temper the rush of flavor. Pleasurable now if decanted, it will grow both grander and more refined if stowed in a cellar for four or five years.

Technical Notes:

Bottled: July 19, 2010
Yield: 2.2 tons/acre
Total Acidity: 6.4 g/L
pH: 3.56
Alcohol: 14.0%

Grape Source:

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

Aging:

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

Harvest:

September 23rd at 26.1 degree Brix

Release Date:

October 1, 2011

Malolactic Fermentation:

100%

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