

Hunter
Wine Cellars



Chasseur

2009 Gewürztraminer

Valley Foothill



Winemaker: William Hunter
Production: 42 cases
Alcohol: 13.1%

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:

This is a very rich, yet clearly dry-finished wine, with aromas that are youthfully firm, but less flamboyant than is typical in California Gewurztraminer. Its scents of dried peach and honeysuckle offer an appealing prelude to even richer flavors of yellow peach, preserved lemon and roasted grain. The lemony notes become more prominent at the finish and provide balance to lingering honey-peach flavors. The wine is ready to enjoy right now, and although it is full enough for sweetbreads or a seafood terrine, it should prove versatile with many cuisines.

Technical Notes:

Bottled: April 6, 2010
Yield: 1.5 tons/acre
Total Acidity: 7.3 g/L
pH: 3.38
Alcohol: 13.1%

Grape Source:

Anderson Valley

Aging:

4 months in 60 gallon French oak barrels: 100% Neutral barrels

Harvest:

October 1st at an average Brix of 24.2 degrees

Release Date:

May 10, 2010

Malolactic Fermentation:

Prevented

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