

Hunter  
Wine Cellars



Chasseur

2009 Vin Gris

Russian River Valley



**Winemaker: William Hunter**  
**Production: 88 cases**  
**Alcohol: 12.8%**

#### **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:**

Fresh and engaging, yet impressively complex, this is a truly sophisticated Pinot Noir Rose that will be superb with a wide range of foods. Its aromas are initially shy, but with a bit of airing they come forth in an intriguing mix of wild strawberry, Maraschino cherry, watermelon, nectarine, yellow rose, pink peppercorn and roasted grain scents. On the mid-palate the wine offers the same lovely fruit, yet is firmly dry, cutting in zest, sleek in texture and enlivened by pretty citric highlights. The finish has vivid focus and is extremely long, carrying sweet-natured flavors of nectarine, strawberry, watermelon and roasted grain, tied to citric-mineral notes that cut through it all like a knife. It will be as tasty with raw oysters as with Cioppino or Chicken Paprikash.

#### **Technical Notes:**

Bottled: April 6, 2010  
Yield: 1.5 to 2.5 tons/acre  
Total Acidity: 7.2 g/L  
pH: 3.41  
Alcohol: 12.8%

#### **Grape Source:**

Russian River Valley Vineyards

#### **Aging:**

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

#### **Harvest:**

September 3<sup>rd</sup> through October 20<sup>th</sup>

#### **Release Date:**

May 10, 2010

#### **Malolactic Fermentation:**

Prevented

**Hunter Wine Cellars, LLC**  
P.O. Box 561, Sebastopol, CA 95472  
Phone: (707) 829-1941  
[www.chasseurwines.com](http://www.chasseurwines.com)