

Hunter
Wine Cellars



Chasseur

2004 PINOT NOIR

FREESTONE STATION



Winemaker: **William Hunter**
Production: **124 Cases**
Alcohol: **14.3%**

The Vintage

The 2004 vintage was one of superior quality. Excellent for Chardonnay and the best this winemaker has seen for Pinot Noir. The growing season was normal and the weather indicated a long growing season, however, heat in early September caused rapid ripening. Vineyards which got past this heat developed exceptional flavors.

Winemaker's Notes

The aromas of this striking Pinot are at once deep, ideally ripe, intensely varietal and wonderfully elegant; pouring forth in a cascade of red raspberry, sweet cherry, orange peel and vanilla cream scents over quieter notes of white pepper, yellow rose and smoke. It proves nearly as forthcoming on the palate, with a luxurious texture and polished feel that are stiffened just a trace by youthful tannins. Its vivid mid-palate flavors are of cherry, red raspberry, red plum and vanilla and these notes linger through a long, silky and fruit-packed finish. With airing, the fruit tones turn toward black cherry and the tannins get a bit firmer still, while floral spice notes bring even greater depth. Splendid and possessed of nearly ethereal prettiness, it can only improve over the next few years.

Technical Notes

Bottled: January 6, 2006
Yield: 1.12 ton/acre average
Total Acidity: 6.8 g/L
pH: 3.61
Unfined/Unfiltered

Grape Source

Dutton Ranch, *Freestone Station*
Clones: *Dijon 115 and 777*

Aging

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

Harvest

September 21st at 25.6 degree
brix average

Release Date

July 1, 2006

Malolactic Fermentation

100%

Hunter Wine Cellars, LLC

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