

Hunter
Wine Cellars



Chasseur

2004 CHARDONNAY

SANGIACOMO 'GREEN ACRES HILL'



Winemaker: **William Hunter**
Production: **202 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

In the mouth, the toasty/creamy notes initially take the lead; but with only modest airing they yield place to a cascade of apple, pear, lime and pineapple. The finish manages to neatly zip it all together as pear, apple, custard and kettle corn flavors join in a supple, lingering, palate-coating mélange. This is a Chardonnay for those seeking all the flavor they can get.

Technical Notes

Bottled: March 1, 2006
Yield: 3.3 ton/acre average
Total Acidity: 6.5 g/L
pH: 3.45

Grape Source

Sangiaco Vineyard – Green Acres Hill Block
Varietal selection: *Wente-Sangiaco*

Aging

Seventeen months in 60 gallon French oak barrels; 67% new 50% from Tonnellerie Sirugue and 50% from Francois Freres.

Harvest

September 9th at 24.8 degree brix

Release Date

July 1, 2006

Malolactic Fermentation

100%

Hunter Wine Cellars, LLC

P.O. Box 561, Sebastopol, CA 95441
Phone: (707) 829-1941 Fax: (707) 829-1494
info@chasseurvines.com