

Hunter
Wine Cellars



Chasseur

2002 CHARDONNAY

SANGIACOMO 'GREEN ACRES HILL'



Winemaker: William Hunter
Production: 273 Cases
Alcohol: 14.2%

The Vintage

The quality rivals the great vintages of 1974, 1978 and 1985. Along with that indefinable something that makes for a great vintage the growing conditions were ideal all through the season. Cool evenings and warm breezy days lead to long hang time. The conditions were perfect all through the critical time of harvest. The high acids are a perfect match for the concentrated flavors of the harvested fruit.

Winemaker's Notes

Toasty, creamy, tropical notes dominate this wine. Straw-gold in color, this wine contains layers of vanilla, honey and caramel custard. The length of barrel and lees age allow integration and add nuances of leesy complexity and creamy toast with a long finish. However, the firm acid balance makes for an accompaniment with food.

Technical Notes

Bottled: April 5, 2004
Yield: 3.25 ton/acre average
Total Acidity: 6.3 g/L
pH: 3.33

Grape Source

Sangiacomo 'Green Acres Hill' -
Carneros/Sonoma Coast

Aging

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

Harvest

October 8th at 24.8 degree brix
average

Release Date

October 1, 2004

Malolactic Fermentation

100%

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