

Hunter  
Wine Cellars



Chasseur

2002 CHARDONNAY

LORENZO



**Winemaker:** William Hunter  
**Production:** 294 Cases  
**Alcohol:** 14.1%

#### The Vintage

The quality rivals the great vintages of 1974, 1978 and 1985. 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

This wine comes with incredible weight and concentration and will continue to evolve in the bottle over time. It shows notes of lemon grass, orange peel fig, flint/wetstone and finishes long on the pallet.

#### Technical Notes

Bottled: April 5, 2004  
Yield: 4.25 ton/acre average  
Total Acidity: 6.7 g/L  
pH: 3.35

#### Grape Source

*Lorenzo* - Russian River Valley

#### Aging

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

#### Harvest

October 28th at 24.2 degree brix average

#### Release Date

October 1, 2004

#### Malolactic Fermentation

100%

#### Hunter Wine Cellars, LLC

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