

Hunter
Wine Cellars



Chasseur

2002 PINOT NOIR

SONOMA COAST



Winemaker: William Hunter
Production: 327 Cases
Alcohol: 14.1%

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

Big and dark in style and color, this wine has jammy aromas of fig and blackberries. In the mouth the flavors start with strawberry/blackberry and move to a long finish of black cherry/vanilla. This wine can stand up to the most robust of meat dishes and goes best with roast lamb and beef.

Technical Notes

Bottled: March 5, 2004
Yield: 3 tons/acre average
Total Acidity: 5.5 g/L
pH: 3.72

Grape Source

Twin Hill Ranch - Sebastapol, CA

Aging

Fourteen months in 50% new 60 gallon French oak barrels: One year old; 50% from Tonnellerie Sirugue and 50% from Francois Freres

Harvest

October 23 at 25.4 brix average

Release Date

June 1, 2004

Malolactic Fermentation

100%

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