

Hunter
Wine Cellars



Chasseur

2004 CHARDONNAY

TWIN HILL



Winemaker: **William Hunter**
Production: **151 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

This wine is densely packed and very youthful to the nose, but gradually expansive; unveiling as it airs, scents of citron, white peach, green apple, flint, vanilla butter cream and nutmeg in a bold and concentrated display. That impression of coiled strength is reprised on the palate, as citron, peach, apple and mineral notes carve a path through its plush blanket of vanilla cream custard and nutmeg. The finish is long and quietly penetrating, continuing the sense of suppressed drama.

Technical Notes

Bottled: March , 2006
Yield: 3.1 ton/acre average
Total Acidity: 6.9 g/L
pH: 3.41

Grape Source

Twin Hill – Robert Young block
Varietal selection: Wente-Robert Young

Aging

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

Harvest

October 14th at 24.8 degree
brix average

Release Date

July 1, 2006

Malolactic Fermentation

100%

Hunter Wine Cellars, LLC

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