

Hunter
Wine Cellars



Chasseur

2004 CHARDONNAY

DURELL 'SAND HILL'



Winemaker: William Hunter
Production: 300 Cases
Alcohol: 14.7%

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

Well powered and complex, the nose of this intensely fruity wine offers scents of citron, white peach, green apple and a bit of pineapple, tied to firm, slightly toasty, vanilla butter cream notes and some coconut. It proves cuttngly crisp, boldly ripe and richly oaky on the palate, with a decidedly youthful fruit expression centered on citron and peach.

Technical Notes

Bottled: March 1, 2006
Yield: 2.3 tons/acre average
Total Acidity: 7.2 g/L
pH: 3.39

Grape Source

Durell Vineyard –Sand Hill Block
Varietal selection: Wente-Hyde

Aging

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

Harvest

September 25th at 25.2 degree
brix average

Release Date

July 1, 2006

Malolactic Fermentation

100%

Hunter Wine Cellars, LLC

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