

Hunter
Wine Cellars



Chasseur

2004 PINOT NOIR

SONOMA COAST



Winemaker: William Hunter
Production: 588 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 season, however, heat in early September caused rapid ripening. Vineyards which got past this heat developed exceptional flavors.

Winemaker's Notes

Highly extracted and concentrated, this wine has big blackberry jam, mocha notes with an intermingling of allspice. The finish of vanilla and toasty oak seems endless. This wine can stand up to any meat dish.

Technical Notes

Bottled: January 13, 2006
Yield: 1.75 tons/acre average
Total Acidity: 6.5 g/L
pH: 3.61
Unfined

Grape Source

Cornerstone
Clones: Dijon 113, 114, 115, and 777
Twin Hills
Shop block, Sperry, and Home block

Aging

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

Harvest

September 9th, 11th, 13th, 14th, and 25th at 26.6 degrees of brix average

Release Date

March 1, 2006

Malolactic Fermentation

100%

Hunter Wine Cellars, LLC

P.O. Box 561, Sebastopol, CA 95441
Phone: (707) 829-1941 Fax: (707) 829-1494
info@chasseurwines.com