

Hunter  
Wine Cellars



Chasseur

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2004 CHARDONNAY

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SANGIACOMO 'GREEN ACRES HILL'

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Winemaker: **William Hunter**  
Production: **202 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

In the mouth, the toasty/creamy notes initially take the lead; but with only modest airing they yield place to a cascade of apple, pear, lime and pineapple. The finish manages to neatly zip it all together as pear, apple, custard and kettle corn flavors join in a supple, lingering, palate-coating mélange. This is a Chardonnay for those seeking all the flavor they can get.

#### Technical Notes

Bottled: March 1, 2006  
Yield: 3.3 ton/acre average  
Total Acidity: 6.5 g/L  
pH: 3.45

#### Grape Source

Sangiaco Vineyard – Green  
Acres Hill Block  
Varietal selection: *Wente-  
Sangiaco*

#### Aging

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

#### Harvest

September 9th at 24.8 degree  
brix

#### Release Date

July 1, 2006

#### Malolactic Fermentation

100%

#### Hunter Wine Cellars, LLC

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