

Hunter
Wine Cellars



Chasseur

2004 CHARDONNAY

LORENZO



Winemaker: William Hunter
Production: 201 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

The aromas of this wonderfully sophisticated Chardonnay offer vibrant freshness, youthfully reserved yet focused fruit and luxurious oak tones in a delightfully engaging marriage. In the nose, scents of Meyer lemon zest, green apples and a hint of pineapple meld subtly with custard and roasted grain elements and flint-like underpinnings to create a perfume of surprising delicacy.

Technical Notes

Bottled: March 1, 20
Yield: 2.3 ton/acre average
Total Acidity: 6.8 g/L
pH: 3.35

Grape Source

Lorenzo Vineyard
Varietal selection:
Wente-Lorenzo

Aging

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

Harvest

September 29th at 24.9 degree
brix average

Release Date

July 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@chasseurvines.com