

Hunter
Wine Cellars



Chasseur

2004 CHARDONNAY

SONOMA COAST



Winemaker: **William Hunter**
Production: **429 Cases**
Alcohol: **14.2%**

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

Lush citric notes and brochette dominate this wine in the nose. Nuances of nutmeg and cinnamon come through in the mid-palate and a lively finish makes this wine a perfect companion with chicken and pork.

Technical Notes

Bottled: March 1, 2006
Yield: 3.1 ton/acre average
Total Acidity: 6.8 g/L
pH: 3.43
Unfined/unfiltered

Grape Source

Twin Hill Ranch
Clones: *Dijon 95 and Wente-Robert Young selection*
Durell Vineyard
Varietal selection: *Wente-Hyde selection Sangiacomo Green Acres Hill*
Varietal selection: *Wente-Sangiacomo selection*

Aging

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

Harvest

October 30th at 24.5 degree brix average

Release Date

April 15, 2006

Malolactic Fermentation

100%

Hunter Wine Cellars, LLC

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