

Hunter
Wine Cellars



Chasseur

2005 CHARDONNAY

SANGIACOMO 'GREEN ACRES HILL'



Winemaker: William Hunter
Production: 272 cases
Alcohol: 14.1%

The Vintage:

The 2005 vintage was the finest this winery has ever seen. Excellent for Chardonnay and especially for Pinot Noir. The yield was low due to late spring rain which caused shatter. The further west the greater the impact. The growing season was long with no weather related abnormalities which lasted well into the end of October, creating longer than normal hang time. Save for low yields a near perfect vintage.

Winemaker's Notes:

Deeply complex and immediately appealing, the aromas of this luxurious Chardonnay are expressive of ideal ripeness and chiseled balance. Its lovely scents of sweet nutmeg, ripe peach, Meyer lemon zest and roasted cereal seem almost weightlessly poised above a deeper core of spiced-apple and vanilla. The wine is huge on the palate, yet proves as zesty and light-footed as the aromas promise, with flavors of tarte tatin and white peach that surge to the forefront, while layers of custardy lemon, bees wax, cereal grains, nutmeg and vanilla fan out through a wonderfully generous, yet never heavy, finish. An outright joy to drink already, it will grow ever better over the next few years.

Technical Notes:

Bottled: March 8, 2007
Yield: 3.8 tons/acre
Total Acidity: 6.2 g/L
pH: 3.47
Alcohol: 14.1%
Unfined/unfiltered

Grape Source:

Sonoma Coast/Carneros
Sangiaco 'Green Acres Hill'
Vineyard: *Wente-Sangiaco*
Selection

Aging:

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

Harvest:

October 17th at 24.1 degree brix

Release Date:

September 15, 2007

Malolactic Fermentation:

100%

Hunter Wine Cellars, LLC
P.O. Box 561, Sebastopol, CA 95472
Phone: (707) 829-1941
www.chasseurwines.com