

Hunter
Wine Cellars



Chasseur

2005 CHARDONNAY

LORENZO



Winemaker: William Hunter
Production: 371 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:

Bright, forthcoming and expressive of its distinctive fruit source, this tightly-packed, mineral-infused Chardonnay offers Corton-Charlemagne-like structure and balance coupled with a sense of ripeness and flash that is pointedly Californian. Aromas of apple skin, honeycomb, white peach and preserved lemon are firm and darkened by strong undertones of gun-flint and toasted grain. In the mouth, it seems charged with fruit energy and is cuttngly crisp, as its compressed flavors of green apple, white peach, nutmeg and vanilla are again foiled by bright acidity and mineral firmness. The finish is ultra long, polished and sleek, with apple skin, white peach, Green Gage plum, bees wax, custard, lemon and flint joining with fine harmony. Terrific, yet it may improve for 5 years.

Technical Notes:

Bottled: March 8, 2006
Yield: 2.9 tons/acre
Total Acidity: 6.3 g/L
pH: 3.31
Alcohol: 14.1%
Unfined/unfiltered

Grape Source:

Russian River Valley
Lorenzo Vineyard: *Wente-Lorenzo Selection*

Aging:

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

Harvest:

November 1st at 24.3 degree brix

Release Date:

September 15, 2007

Malolactic Fermentation:

100%

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