

Hunter
Wine Cellars



Chasseur

2006 PINOT NOIR

FREESTONE STATION



Winemaker: William Hunter
Production: 257 cases
Alcohol: 14.1%

The Vintage:

A challenging vintage the 2006 set a bumper crop. Rain in the spring set the stage for microbial problems in the fall. Excessive heat in the early summer created berry damage. Copious fruit thinning at veraison and serious sorting especially by the growers in the field brought in fruit to be proud of. Finally, excessive saignee or bleeding of juice from the must at the fermenter led to a higher solid to juice ratio creating wines with excellent color and flavor concentration.

Winemaker's Notes:

Vivid clarity, chiseled structure and seductive depth, make this is a potentially aristocratic Pinot. The aromas that unfold are both zesty and broodingly compact, and scents of Bing cherry, sweet red plum, red raspberry, pomegranate, orange zest, yellow rose, roasted cereal grain, and coriander all stand in relief. The flavors are just as bright, and the wines freshness and firming mineral undercurrents bring a racy feel to its otherwise rich texture. The finish seems nearly endless, and offers all the hoped-for flavor elements, pushing aside stiffening tannins with a cascade of red raspberry, red cherry, red plum, pomegranate, yellow rose, minerals, grain, coriander, dried orange, sumac and pink peppercorn. The patient will see growth for five years and beyond.

Technical Notes:

Bottled: December 19, 2007
Yield: 1.54 tons/acre
Total Acidity: 7.2 g/L
pH: 3.58
Alcohol: 14.1%

Grape Source:

Russian River Valley
Dutton Ranch – Freestone Station
Dijon Clone: 115, 777 & 23

Aging:

Fifteen months in 60 gallon
French oak barrels: 67% new;
100% from Tonnellerie Sirugue

Harvest:

October 23rd at 25.2 degree brix

Release Date:

October 1, 2008

Malolactic Fermentation:

100%

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