

Hunter
Wine Cellars



Chasseur

2006 CHARDONNAY

LORENZO



Winemaker: William Hunter
Production: 286 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:

Flinty mineral notes bring a chiseled edge to the aromas of spiced apple, citron, caramel and toasted nuts: the aromatic highlights of this outstanding wine. The same mineral-citric influences bring a racy feel to the palate, firming and focusing flavors of Fuji apple, preserved lemon, bees wax, vanilla and hints of hazelnut cream. The finish is impressively long and cutting-crisp, leaving impressions of apple crisp, lemon, flint, caramel and toasted nuts in its wake. A Chablis-like balance fits this beauty for service with the most elegant seafood entrees.

Technical Notes:

Bottled: April 7, 2008
Yield: 3.2 tons/acre
Total Acidity: 6.8 g/L
pH: 3.33
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:

October 17th at 24.6 degree brix

Release Date:

September 15, 2008

Malolactic Fermentation:

100%

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