

Hunter
Wine Cellars



2006 PINOT NOIR

SONOMA COAST



Winemaker: William Hunter
Production: 870 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 in the winery led to a higher solid to juice ratio creating wines with excellent color and flavor concentration.

Winemaker's Notes:

Both depth of fruit and a sense of coiled strength are apparent in the aromas of this youthful Pinot, as its dark core of cherry and grenadine is neatly counter-pointed by savory notes of roasted grain, dried orange and tobacconist-shop spice. It is rich in texture, with a sinewy palate-feel and plenty of fruit, firmed by polished tannins. The impression of youth is amplified in the lingering finish, which is a tightly wound mix of sweet pomegranate, red plum, roasted grain, sumac and dried orange. This impressive bottling should reach its peak in another two or three years, but it can be enjoyed with great pleasure already

Technical Notes

Bottled: December 15, 2007
Yield: 2.1 ton/acre average
Total Acidity: 6.6 g/L
pH: 3.62
Alcohol: 14.1%
Unfined

Aging

Seventeen months in 60 gallon
French oak barrels: 50% new
from Tonnellerie Sirugue

Release Date

April 1, 2008

Grape Source

Cornerstone
Clones: Dijon 113,114,115,777
Twin Hill
Clones: Dijon 777 and Swan
Joyce
Clones: Dijon 115 and 777

Harvest

October 14th,18th, 25th and 26th at an
average of 25.4 degree brix

Malolactic Fermentation

100%

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