

Hunter
Wine Cellars



Chasseur

2007 PINOT NOIR

BLANK



Winemaker: William Hunter
Production: 284 cases
Alcohol: 14.1%

The Vintage:

2007 was a nearly perfect growing season which led to a nearly perfect vintage. Unusually dull summer days of moderate sunshine and heat kept everything even during the growing season. Then an unusual heat spike (which seems to be more usual every year) in the final days of August started to elevate sugars. Cooler heads prevailed; those who did not panic were rewarded with cool temperatures in September and October. Longer than usual hang time ensued and unusual wines of unusual quality were the result.

Winemaker's Notes:

The nose of this youthfully gutsy Pinot is as rich in savory spice as in plush, sweet-natured fruit. Those contrasting aromas find a rich harmony however, and the wines strawberry, Brandied cherry, toast, vanilla and dried tobacco leaf scents all come-on at more or less equal intensity. On the palate, cherry is the dominant fruit theme, while the savory elements shift in a darker direction, picking up hints of roasted grain and espresso bean. The impressions of youthful reserve and compressed fruit are more obvious in the lingering finish, where the oak influences are stronger and the tannic grip more obvious. As appealing as it is now, it is a wine whose best days are clearly ahead and those who hope to see all its charms will want to cellar it for a few more years. 11 Barrels Produced.

Technical Notes:

Bottled: December 19, 2008
Yield: 2.4 tons/acre
Total Acidity: 5.8 g/L
pH: 3.62
Alcohol: 14.1%

Grape Source:

Russian River Valley
Blank Road Vineyard:
Dijon Clone: 115 & 777

Aging:

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

Harvest:

October 9th at 25.9 degree Brix

Release Date:

September 15, 2009

Malolactic Fermentation:

100%

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