

Hunter
Wine Cellars



Chasseur

2007 CHARDONNAY

DURELL



Winemaker: William Hunter

Production: 173 cases

Alcohol: 15.3%

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:

This is a truly complete Chardonnay, possessed of enormous richness, fine varietal definition and the terroir characteristics associated with its famous vineyard. The nose brings forth plush peach, apple skin, baked apple, vanilla cream and toasted coconut scents, in fine harmony. Things are deeper still on the palate, which feels drenched in mouth-coating spiced-apple pie, peach tart, toasted nut, coconut and crème brulee flavors that are balanced both by chiseled mineral notes and brisk fruit acidity. At the end, the flavor seems almost panoramic, and everything lingers beautifully. It should get still better over the next few years. 7 barrels produced.

Technical Notes:

Bottled: April 7, 2009
Yield: 2.1 tons/acre
Total Acidity: 7.3 g/L
pH: 3.43
Alcohol: 15.3%
Unfined/unfiltered

Grape Source:

Sonoma Coast/Sonoma Valley
Durell Vineyard: *Wente-Hyde Selection*

Aging:

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

Harvest:

September 29th at 25.5 degree brix

Release Date:

September 15, 2009

Malolactic Fermentation:

100%

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