

Hunter
Wine Cellars



Chasseur

2007 CHARDONNAY

SANGIACOMO 'GREEN ACRES HILL'



Winemaker: William Hunter
Production: 196 cases
Alcohol: 15.0%

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:

From its golden color to its opulent aromas of sweet pear, nectarine, spiced apple, lemon zest, pineapple, toasted coconut, hazelnuts, nutmeg and roasted grain, this is a flashy wine. It proves, as might be expected, extremely rich in the mouth, where flavors suggesting pear liqueur, apple tart and pineapple upside-down cake all make an appearance. The wine's lavish texture is as evident in its very long finish, but bright fruit acidity curbs any tendency toward heaviness, keeping things in balance. Terrific now for its sheer drama, it will grow mellower and even more complex over the next year or two. 8 barrels produced.

Technical Notes:

Bottled: April 7, 2009
Yield: 3.9 tons/acre
Total Acidity: 6.4 g/L
pH: 3.51
Alcohol: 15.0%
Unfined/unfiltered

Grape Source:

Sonoma Coast/Carneros
Sangiaco 'Green Acres Hill'
Vineyard: *Wente-Sangiaco*
Selection

Aging:

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

Harvest:

October 9th at 25.2 degree brix

Release Date:

September 15, 2009

Malolactic Fermentation:

100%

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