

Hunter
Wine Cellars



Chasseur

2007 CHARDONNAY

LORENZO



Winemaker: William Hunter
Production: 233 cases
Alcohol: 14.8%

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:

Youthfully firm, but extremely rich, this Chardonnay has the traditional "Lorenzo" structure and zest, but with an extra layer of richness. The first aromatic impressions are of apple skins, fresh pears, Fuji apples and lemon curd; which all seem to float above a sub-layer of creamy vanilla, toasted nuts and minerals. Preserved lemon, apple and pear flavors dominate on the palate, with a goodly supply of toasty, nutty, nut-meggy and mineral accents in support. This is a notoriously age-worthy bottling, and unsurprisingly, the finish wants a bit of airing to fully express itself at this stage. Expect this already delicious bottling to improve for several years. 9 barrels produced.

Technical Notes:

Bottled: April 7, 2009
Yield: 3.2 tons/acre
Total Acidity: 6.8 g/L
pH: 3.33
Alcohol: 14.8%
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 9th at 24.6 degree brix

Release Date:

September 15, 2009

Malolactic Fermentation:

100%

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