

Hunter
Wine Cellars



Chasseur

2008 PINOT NOIR

BLANK



Winemaker: William Hunter
Production: 251 cases
Alcohol: 14.3%

The Vintage:

The 2008 vintage was one of superior quality. Temperate summer days and cool nights allowed for even ripening. Heat in late August/early September brought on excessive ripening. With a little patience we were able to get past this heat and subsequent cool days and nights put us in that window late in the season that allowed extended hang time. And more importantly we here in Sonoma County were not affected by the fires that that affected Mendocino County vineyards.

Winemaker's Notes:

Just this side of dramatic, the nose of this youthfully flashy yet exquisitely balanced Pinot Noir seamlessly couples Boysenberry, Elephant Heart plum and Blood orange fruit scents to spice elements that include coriander seed, pink peppercorn and red rose. It proves vibrant, focused and fruit-packed on the palate, where blushing berry-plum flavors, roasted grain and humid spice are ever-present distractions that pull attention away from the wine's hard mineral underpinnings, tannic spine and almost sinewy mouthfeel. The finish is very long and surprises with its dryness, allowing the taster - for the first time - to fully note how much backbone the wine possesses. Expect this grand-scale bottling to improve for five years and beyond.

Technical Notes:

Bottled: November 9, 2009
Yield: 2.2 tons/acre
Total Acidity: 5.8 g/L
pH: 3.58
Alcohol: 14.3%

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 3rd and 16th at 25.1 degree
Brix

Release Date:

October 1, 2010

Malolactic Fermentation:

100%

Hunter Wine Cellars, LLC
P.O. Box 561, Sebastopol, CA 95472
Phone: (707) 829-1941
www.chasseurwines.com