

Hunter
Wine Cellars



Chasseur

2008 PINOT NOIR

Joyce



Winemaker: William Hunter
Production: 237 cases
Alcohol: 14.0%

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:

The '08 Joyce is once again a distinctive wine. The nose is complex and sophisticated, with a definite citric bent and impressive internal harmony between its bright raspberry, whortleberry, blueberry and orange zest scents and spice-box accents that include coriander seed, grain, vanilla and some black tea leaf notes. In the mouth the wine proves even richer than the aromas suggest and the fruit is more firmly centered around red berries. The orange, coriander and grain notes don't reassert themselves until they join some tannin to add grip to the lingering finish. It adds up to an impressive mix, and if this young beauty is a few years from full maturity and is still drifting a bit between its sweet and savory sides, it will nevertheless prove a grand companion to Prime rib or sautéed duck breast. The patient will discover all that it has to give after four or five years of cellar time.

Technical Notes:

Bottled: November 9, 2009
Yield: 1.55 tons/acre
Total Acidity: 5.8 g/L
pH: 3.67
Alcohol: 14.0%

Grape Source:

Sonoma Coast
Joyce Vineyard:
Dijon Clone: 115 & 777

Aging:

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

Harvest:

October 3rd at 24.7 degree Brix

Release Date:

October 1, 2010

Malolactic Fermentation:

100%

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