

Hunter
Wine Cellars



Chasseur

2009 PINOT NOIR

SONOMA COAST



Winemaker: William Hunter
Production: 214 cases
Alcohol: 14.1%

The Vintage:

The growing season for 2009 was unusual in that the fruit had an excessive amount of small berries due to early shatter. West county fruit has a reputation for this but '09 showed by far more than usual which created great concentration and depth. The weather during the growing season up to version was cool and even, almost ideal. In late August/early September we got our typical heat spike actually two within three weeks. But once again our late ripening vineyards were able to get past this with no problems. Mid September saw some light rain, which caused no issues but mid October a huge storm rolled in and we scrambled to get everything in. However, this was of no consequence since everything was ripe by this time. Resulting wines are very similar in style and quality to 2007 but with a little more concentration.

Winemaker's Notes:

An almost opaque color and juicy aromatics are immediate indications of this wine's ripeness and intensity. Those aromas tumble forth as a wave of sweet boysenberry, cherry liqueur, plum preserves, dried orange peel, coriander seed, powdered sumac and scented pipe tobacco. These notes carry equal potency on the palate, although a well-rounded texture and mouth-coating richness easily buffer any potential clash between the blushing fruit and savory complexities. The finish is lingering and dry and its more subtle rendering of the wine's cherry-plum fruit, roasted grain, Oriental spice and sweet humidor personality gives some indication of the more classic stature that time in the cellar could provide. Enjoy it now with a rich beef roast, or give it some time to mellow.

Technical Notes:

Bottled: July 13, 2010
Yield: 2.05 tons/acre
Total Acidity: 6.2 g/L
pH: 3.61
Alcohol: 14.1%

Grape Source:

Twin Hill Ranch
Rayhill

Aging:

Ten months in 60 gallon French oak barrels: 50% new; 100% from Tonnellerie Sirugue

Harvest:

September 21st with a 25.8 degree Brix average

Release Date:

May 10, 2011

Malolactic Fermentation:

100%

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