

Hunter
Wine Cellars



Chasseur

2009 CHARDONNAY

DURELL



Winemaker: William Hunter
Production: 176 cases
Alcohol: 14.2%

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:

This is a beautifully ripe, but atypically forthcoming year for Durell, and even at this early date the aromas of yellow peach, vanilla custard, nutmeg, chestnut honey, preserved lemon, white pepper and straw flowers are well-stated. The wine proves every bit as rich in body and fruit flavor as the aromas predict and its juicy preserved lemon, honey, custard and yellow peach notes are neatly balanced by minerals and fruit acidity, and are enhanced by sweet-savory flavors suggestive of toasted nuts, nutmeg, vanilla cream wafers and pineapple soufflé. The finish is long and dense, reflecting the youth and concentration of the fruit and reminding the taster that this already delicious "Grand Scale" Chardonnay may well benefit from another year or so in the cellar. Those who wait may see it develop even more depth, elegance and charm. 4 barrels produced.

Technical Notes:

Bottled: March 10, 2011
Yield: 2.0 tons/acre
Total Acidity: 7.1 g/L
pH: 3.66
Alcohol: 14.2%
Unfined/unfiltered

Aging:

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

Release Date:

October 1, 2011

Grape Source:

Sonoma Coast/Sonoma Valley
Durell Vineyard: *Wente-Hyde Selection*

Harvest:

October 3rd at 25.8 degree Brix

Malolactic Fermentation:

100%

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