

Hunter
Wine Cellars



Chasseur

2009 PINOT NOIR

FREESTONE STATION



Winemaker: William Hunter
Production: 147 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:

This is an ultra-successful year for this always distinctive vineyard. The nose is "Grand Opera" all the way, drenched in pristinely focused whortleberry, red raspberry, pomegranate and orange zest fruit scents and sweet-savory notes of coriander seed, roasted grain, sumac berries and tobacconist-shop spice. On the palate, youthful fruitiness and vibrant acidity bring a racy sleekness to what can only be described as mouth-coating body, and the flavors are a shock-wave of red fruits, with boysenberry, whortleberry, pomegranate syrup, Elephant Heart plum and Amarena cherry all layered above supporting savory and mineral undercurrents. The finish is very long, gripping and vibrantly youthful, an indication that this already gorgeously drinkable wine has years of improvement ahead. It should easily improve for four years and possibly far beyond. 6 barrels produced.

Technical Notes:

Bottled: July 19, 2010
Yield: 1.4 tons/acre
Total Acidity: 7.2 g/L
pH: 3.60
Alcohol: 14.0%

Grape Source:

Russian River Valley
Dutton Ranch – Freestone Station
Dijon Clone: 115, 777 & 23

Aging:

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

Harvest:

September 15th at 24.75 degree brix

Release Date:

October 1, 2011

Malolactic Fermentation:

100%

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