

Hunter
Wine Cellars



2010 CHARDONNAY

DURELL



Winemaker: William Hunter
Production: 114 cases
Alcohol: 14.2%

The Vintage:

The cool wet spring of 2010 created naturally low yields, followed by an exceptionally cold summer, possibly the coldest in a century indicating a potentially late harvest. In August our obligatory heat spell came and went but this year it was followed by another three weeks later. Our late harvest was pushed up as fruit quickly ripened, placing it in the style of 2004, dark and concentrated for Pinot Noir. A strong weather system rolled through in late October quickening the pace of harvest but by then ripeness wasn't an issue. Production was down across the board, but the 2010 vintage turned out to be very good for Pinot Noir and an exceptional one for Chardonnay.

Winemaker's Notes:

In 2010, the Durell bottling is sweetly ripe and unusually forthcoming in aroma, offering a cascade of spiced apple, peach, pear, vanilla, lemon cream and toasted nut aromas. It is as plush as anticipated on the palate, yet is zestier and a bit less evolved. Classically balanced, with an elegance that belies its underlying power and concentration, it rolls-out through a long, firmly-structured finish, with its apple, peach, vanilla cream, preserved citrus and toasted nut flavors all beautifully-defined. Expect several years of evolution toward a grand future, but feel free to enjoy it right now if you choose, as it is already more than satisfying.

Technical Notes:

Bottled: March 15, 2012
Yield: 2.2 tons/acre
Total Acidity: 7.0g/L
pH: 3.60
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, 2012

Grape Source:

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

Harvest:

October 20th at 24.0 degree Brix

Malolactic Fermentation:

100%

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