

Hunter
Wine Cellars



Chasseur

2010 CHARDONNAY

Graton's Choice



Winemaker: William Hunter
Production: 50 cases
Alcohol: 14.1%

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:

A study in the virtues of elegant richness and quiet energy, Graton's choice shows a subtly complex weaving of aromatic parts, as scents of sweet peach, lemon custard, green plum, nutmeg and toasted coconut find an uplifting synergy. Zest again elevates on the palate, bringing focus and an impression of weightlessness that sets those same opulent fruit notes and their pretty savory counterpoints in high relief. The finish is polished, satisfying and lingering, and although everything seems near-perfect right now, another twelve to eighteen months of cellar time should bring even more grace and loveliness.

Technical Notes:

Bottled: March 15, 2012
Yield: 1.8 tons/acre
Total Acidity: 6.6 g/L
pH: 3.61
Alcohol: 14.1%
Unfined/unfiltered

Grape Source:

Russian River Valley
Dutton Graton's Choice Vineyard:
Wente-Hyde Selection

Aging:

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

Harvest:

October 17th at 25.2 degree Brix

Release Date:

October 1, 2012

Malolactic Fermentation:

100%

Hunter Wine Cellars, LLC
P.O. Box 561, Sebastopol, CA 95472
Phone: (707) 829-1941
www.chasseurwines.com