

Hunter  
Wine Cellars



---

## 2010 CHARDONNAY

---

---

### LORENZO

---



**Winemaker: William Hunter**  
**Production: 211 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 over 100 years indicating a potentially late harvest. In August our obligatory heat spell came and went but the difference this year was 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. 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:**

As with previous Lorenzo bottlings, the aromas unwind with airing, to march out in a chiseled progression of preserved lemon, apple, peach and pear skin fruit scents along with enriching savory notes of toasted nuts, baking spices and vanilla wafers: the whole juicy package reined-in by a core of harder-edged minerality. It is boldly flavorful, with energy and concentration on the palate, where strong mineral tones buoy-up its lemon, apple, peach and dried golden fig fruit flavors and their sweet-savory counterpoints. A bit of airing brings a change to the wines almost masculine opening stance and after that, things seem to get ever more polished, until by bottles-end the flavors almost glide to the finish. Expect this beauty to get ever better over the next two years.

#### **Technical Notes:**

Bottled: March 15, 2012  
Yield: 2.5 tons/acre  
Total Acidity: 6.6 g/L  
pH: 3.65  
Alcohol: 14.2%  
Unfined/unfiltered

#### **Grape Source:**

Russian River Valley  
Lorenzo Vineyard: *Wente-Lorenzo Selection*

#### **Aging:**

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

#### **Harvest:**

October 21<sup>st</sup> at 23.1 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](http://www.chasseurwines.com)