

Hunter
Wine Cellars



2010 CHARDONNAY

RUSSIAN RIVER VALLEY



Winemaker: William Hunter
Production: 323 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 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:

This green-tinged pale yellow wine is introduced by aromas of sweet Fuji apples, lemon zest and roasted grains. On the palate, rich, creamy flavors of apple, citrus, and toasted hazelnut hint at its youthfulness. A lingering finish highlighted by pear and stone fruits join seamlessly with luxurious nutmeggy custard notes and racy mineral component. It is delicious right now and is certain to age gracefully over the next few years.

Technical Notes:

Bottled: March 15, 2012
Yield: 2.5 to 3.5 tons/acre
Total Acidity: 6.6 g/L
pH: 3.61
Alcohol: 14.1%

Grape Source:

Lorenzo Vineyard – Quad block
Rued Vineyard

Aging:

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

Harvest:

October 20th and October 21st

Release Date:

May 1, 2012

Malolactic Fermentation:

100%

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