

Hunter
Wine Cellars



Chasseur

2010 PINOT NOIR

SONOMA COAST



Winemaker: William Hunter
Production: 176
Alcohol: 14.4%

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:

Dark ruby-red in color, almost opaque, this sophisticated Pinot Noir has aromas of juniper berry, sandalwood, raspberry, dried orange peel, and Bing cherry. These notes carry through on the palate highlighted by a well-rounded texture, mouth-coating richness and balanced acidity. The finish is flavorful, lingering and never less than polished. A fine companion to roast beef or game fowl now its grandeur will intensify over the next couple years.

Technical Notes:

Bottled: July 14, 2011
Yield: 2.0 tons/acre
Total Acidity: 6.2 g/L
pH: 3.65
Alcohol: 14.4%

Grape Source:

Umino
Sexton
Blank

Aging:

Ten months in 60 gallon French oak barrels: 50% new; 100% from Tonnellerie Sirugue

Harvest:

September 25th with a 26.1 degree Brix average

Release Date:

May 1, 2012

Malolactic Fermentation:

100%

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