

Hunter
Wine Cellars



2011 Pinot Noir

Holder



Winemaker: William Hunter
Production: 52 cases
Alcohol: 14.1%

The Vintage:

The mild spring of 2011 started the growing season off to a good start however, set was such that the potential yield would be small, very small. The subsequent summer was mild, an indicator for an even growing season. A warm fall with absolutely wonderful early berry flavors teased with possibilities of the best vintage since the incredible 1974. However, rain in late September postponed harvest. Some of our vineyards were ready for harvest, so we went ahead and harvested those, but many were not so waiting seemed to be the better part of valor. Many other wineries picked unripe fruit before the rain but we feel that was a mistake. Due to the extra effort our growers put into each and every vineyard at crucial times like these afforded us the luxury of waiting and we're happy we did. Those early flavors we liked became even more evident when we finally did harvest.

Winemaker's Notes:

Sweet red plum, maraschino cherry and "red vines" notes are central themes in the nose of this elegantly focused Pinot, while savory counterpoints of baking spices, grain and smoke lurk in the background. The fruity and savory elements are on a more even plane on the palate, where darker earth and smoke flavors as well as some sweeter baking spice and tobacco notes find a charming and ultimately seductive harmony with the wines lingering, slightly citric core of red plum, berry, cherry and pomegranate fruit. The finish is sleek, well-defined, palate-coating and already delicious, with appropriate, but never intrusive, tannic grip. A wine of quiet loveliness, it will grow even more graceful over the next several years.

Technical Notes:

Bottled: March 1, 2013
Yield: 1.86 tons/acre
Total Acidity: 5.9 g/L
pH: 3.517
Alcohol: 14.1%

Grape Source:

Russian River Valley
Holder Vineyard
Dijon Clone: 115,667

Aging:

Seventeen months in 60 gallon
French oak barrels: 67% new;
100% from Tonnellerie Sirugue

Harvest:

September 21st at 25.1 degree Brix

Release Date:

September 1, 2013

Malolactic Fermentation:

100%

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