

Hunter  
Wine Cellars



Chasseur

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## 2011 CHARDONNAY

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### LORENZO

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**Winemaker:** William Hunter  
**Production:** 137 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:**

The aromas in this wonderfully sophisticated Chardonnay unwind with airing, and 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 minerality. It is boldly flavorful, with energy and concentration on the palate, where strong mineral tones influences bring a racy feel to the palate with firming and focusing flavors of Fuji apple, preserved lemon, bees wax, vanilla and hints of hazelnut. The finish is impressively long and cutting-crisp, leaving impressions of apple crisp, lemon, flint and toasted nuts in its wake.

#### **Technical Notes:**

Bottled: April 2, 2013  
Yield: 2.86 tons/acre  
Total Acidity: 6.9 g/L  
pH: 3.59  
Alcohol: 14.1%

#### **Grape Source:**

Russian River Valley  
Lorenzo Vineyard  
*Clone: Lorenzo 'old Wente'*

#### **Aging:**

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

#### **Harvest:**

October 13<sup>th</sup> at 23.8 degree Brix

#### **Malolactic Fermentation:**

100%

#### **Release Date:**

September 1, 2013

#### **Bottling:**

Unfined, unfiltered

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