

Hunter  
Wine Cellars



Chasseur

**2011 CHARDONNAY**

**RUSSIAN RIVER VALLEY**



**Winemaker: William Hunter**  
**Production: 148 cases**  
**Alcohol: 14.1%**

#### **The Vintage:**

The mild spring of 2011 started the growing season off to a good start but set was such that the potential yield would be small, very small. The subsequent summer was mild but an indicator for an even growing season. A warm fall and absolutely wonderful 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 picked those, but many were not so waiting seemed to be the better part of valor. Most other wineries picked unripe fruit before the rain but we feel this was a mistake. We waited because of the extra effort our growers put into each and every vineyard at crucial times like these and we're happy we did. Those early flavors we liked so much became even more evident.

#### **Winemaker's Notes:**

This beautiful green-tinged pale yellow wine has a sophisticated harmony to the aromas of this rich yet stylish bottling, as scents of honey suckle, pear, and toasted grains marry others of coconut cream custard and nutmeg. The refined note carries through to the texture as well, as Fuji apple, Bosc pear, white peach, honey and vanilla wafer flavors are perceived as both zesty and light despite the fruits ripeness. The finish is lingering and wonderfully deep, while the lemon-mineral contribution keeps it racy. Gorgeous now, it will grow even more appealing over the next twelve to eighteen months.

#### **Technical Notes:**

Bottled: March 1, 2013  
Yield: 2.9 ton/acre average  
Total Acidity: 6.9 g/L  
pH: 3.59  
Alcohol: 14.1%

#### **Grape Source:**

Lorenzo Vineyard  
Dutton 'Graton's Choice' Vineyard

#### **Aging:**

Fifteen months in 60 gallon  
French oak barrels: 50% new  
from Tonnellerie Sirugue

#### **Harvest:**

September 15<sup>th</sup> and 20<sup>th</sup>, at 25.8 degree  
Brix average

#### **Release Date:**

April 15, 2013

#### **Malolactic Fermentation:**

100%

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