

Hunter  
Wine Cellars



Chasseur

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## 2011 CHARDONNAY

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### Sangiaco - Green Acres Hill

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**Winemaker:** William Hunter  
**Production:** 105 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:**

This mineral laced bottling is richly oaky yet decidedly fruit dominated to the nose, where bright green apple, pineapple and a bit of fresh lime and nutmeg. It has a delightful creaminess of texture, along with the zest to assure that it never seems heavy, as its cascade of ripe white peach, Fuji apple, pastry crust, bees wax, preserved lemon and toasted nut flavors washes through to a lingering finish. Light on its feet, despite all the richness, it will be at once a terrific sipper and a brilliant and seductive companion to classic sauced cuisine.

#### **Technical Notes:**

Bottled: April 2, 2013  
Yield: 2.27 tons/acre  
Total Acidity: 5.9 g/L  
pH: 3.57  
Alcohol: 14.1%

#### **Grape Source:**

Sonoma Coast  
Sangiaco - 'Green Acres Hill'  
Clone: 'old Wente'

#### **Aging:**

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

#### **Harvest:**

October 12<sup>th</sup> at 24.3 degree Brix

#### **Release Date:**

September 1, 2013

#### **Malolactic Fermentation:**

100%

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