

Hunter
Wine Cellars



Chasseur

2011 CHARDONNAY

Vrai Cote



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 Chardonnay of deep green-gold color and impressively ripe aromas has good concentration followed by a lasting finish. The nose has focus as well as intensity, with fruit notes of Bosc pear, Fuji apple, white peach and lemon curd comingling with scents of nutmeg, vanilla custard and roasted grain. On the palate it proves as rich as expected, with fresh apple, nutmeggy custard, pear and mineral flavors carry through to the lingering finish. Ready to drink, it deserves service with richly flavored meals.

Technical Notes:

Bottled: February 14, 2013
Yield: 2.9 ton/acre average
Total Acidity: 7.2 g/L
pH: 3.62
Alcohol: 14.1%

Grape Source:

Various select Russian River Valley and Sonoma Coast Chardonnay vineyards

Aging:

Fifteen months in 60 gallon French oak barrels: 33% new from Tonnellerie Sirugue

Harvest:

October 15th, 17th 23.3 degree Brix average

Release Date:

April 1, 2013

Malolactic Fermentation:

100%

Winemaker: William Hunter

Production: 301 cases

Alcohol: 14.1%

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