

Hunter
Wine Cellars



Chasseur

2012 CHARDONNAY

Graton's Choice



Winemaker: William Hunter
Production: 100 cases
Alcohol: 14.1%

The Vintage:

There is very little to say about this dream vintage that has not been said. This textbook vintage couldn't have come out any better if drawn up on a blackboard ahead of time. A warm spring for set and a warm summer sans the requisite excessive heat, even ripening all the way to late September/mid-October made for a combination of high yields (even after multiple passes of dropping fruit) and yes yielding high quality, powerful wines. This vintage eschews the notion of better wines coming from lower yields.

Winemaker's Notes:

This is the third bottling from this youthful vineyard and this bottling indicates the vineyard is beginning to move from that youthful firmness to a more mature suppleness. Scents of lemon zest, orange marmalade are put forth immediately upon opening. A rush of opulent weight, fruit notes of sweet peach, lemon curd toasted almond linger longer on the finish longer than one would expect in a wine whose vineyard is in its junior year. Another year of two should improve this bottling.

Technical Notes:

Bottled: February 2, 2014
Yield: 1.26 tons/acre
Total Acidity: 6.6 g/L
pH: 3.57
Alcohol: 14.1%

Grape Source:

Russian River Valley
Dutton Graton's Choice Vineyard
Clone: *Wente-Hyde Selection*

Aging:

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

Harvest:

September 8th at 24.6 degree brix

Release Date:

September 1, 2014

Malolactic Fermentation:

100%

Hunter Wine Cellars, LLC
P.O. Box 561, Sebastopol, CA 95472
Phone: (707) 829-1941
www.chasseurwines.com