

Hunter
Wine Cellars



Chasseur

2012 CHARDONNAY

SONOMA COAST



Winemaker: William Hunter
Production: 274 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:

Beautiful straw yellow, there is a sophisticated harmony to the aromas of this rich yet stylish bottling, as scents of honey suckle, nutmeg, toasted grains and crème brûlée continue to move through to the flavors on the palate. The wines concentration is even more obvious on the mid-palate where the richness of texture dominates and lingers to a long finish.

Technical Notes:

Bottled: Unfined/Unfiltered,
March 6, 2014
Yield: 4.2 tons/acre average
Total Acidity: 6.5 g/L
pH: 3.52
Alcohol: 14.1%

Grape Source:

Durell-Clonal selection: Wente -
Hyde
Sangiaco 'Green Acres Hill'-
Clonal selection: Wente - source
unknown

Aging:

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

Harvest:

September 29th and October 11th, at
24.9 degree brix average

Release Date:

May 1, 2014

Malolactic Fermentation:

100%

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