

Hunter
Wine Cellars



Chasseur

2012 CHARDONNAY

Sangiacomo 'Green Acres Hill'



Winemaker: William Hunter
Production: 99 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:

From its golden color to the wonderfully rich aromas, this wine waifs layers of pineapple, vanilla cream custard and kettle corn. Fuji apple, pastry crust, bees wax, preserved lemon and toasted nut flavors wash over so that any hedonist can't pass up. The finish manages to neatly zip it all together, as pear, apple and custard flavors join in a supple, lingering, palate-coating mélange. It should continue to grow in appeal for at least another year.

Technical Notes:

Bottled: February 21, 2014
Yield: 3.2 tons/acre
Total Acidity: 6.1 g/L
pH: 3.52
Alcohol: 14.1%

Grape Source:

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

Aging:

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

Harvest:

October 1st at 24.5 degree brix

Release Date:

September 1, 2014

Malolactic Fermentation:

100%

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