

Hunter
Wine Cellars



2012 CHARDONNAY

DURELL



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:

The color of straw to gold, the nose of this intensely powerful and complex wine offers scents of citron, white peach, honey and a bit of crème brûlée/minerality. On the pallet it is tightly packed with boldly ripe flavors of lemon, white peach, bees wax and roasted grain. Richly oaky yet cuttngly crisp this offering lingers on the finish with grace and weight. Another year should clearly resolve any youthful exuberance.

Technical Notes:

Bottled: March 6, 2014
Yield: 1.27 tons/acre
Total Acidity: 6.4 g/L
pH: 3.55
Alcohol: 14.1%

Grape Source:

Sonoma Coast
Durell 'Sand Hill' Vineyard
Clone: 'old 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 17th at 24.1 degree brix

Release Date:

September 1, 2014

Malolactic Fermentation:

100%

Hunter Wine Cellars, LLC

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