

Hunter
Wine Cellars



Chasseur

2012 CHARDONNAY

Vrai Cote



The Vintage:

There is very little more to say about this vintage that one has not already heard. 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 high quality. This vintage eschews the notion of better wines come from lower yields.

Winemaker's Notes:

This Chardonnay is of deep green-gold color and impressively ripe aromas have good concentration. The nose is intense with fruit notes of Bosc pear, Gravenstein apple and lemon curd interlocked with scents of nutmeg, vanilla custard and roasted grain. On the palate it proves as rich as expected, with nutmeg custard, and pear flavors which carry through to the lingering finish. Ready to drink, it deserves service with richly flavored fish or fowl.

Technical Notes:

Bottled: January 3, 2014
Yield: 3.1 ton/acre average
Total Acidity: 6.9 g/L
pH: 3.51
Alcohol: 14.1%

Grape Source:

West Sonoma County Chardonnay
Vineyards

Aging:

Fourteen months in 60 gallon
French oak barrels: 33% new
from Tonnellerie Sirugue and
Francois Frere.

Harvest:

October 1st, 12th 24.3 degree brix
average

Release Date:

February 1, 2014

Malolactic Fermentation:

100%

Winemaker: William Hunter

Production: 344 cases

Alcohol: 14.1%

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