

Hunter  
Wine Cellars



*Chasseur*

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**2012 Vin Gris**

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**Vrai Cote**

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**Winemaker:** William Hunter  
**Production:** 250 cases  
**Alcohol:** 14.2%

**The Vintage:**

There is very little to say about this dream vintage which wouldn't have come out any better if it was drawn up on a blackboard ahead of time. A warm spring for set and a warm summer sans the requisite excessive heat, for 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 high quality. This vintage eschews the notion of better wines come from low yields.

**Winemaker's Notes:**

Juice from each block of Pinot Noir entering the winery was drained off at the destemmer to prevent color pickup and then transferred to a stainless steel tank and fermented at 50 degrees temperature. As Pinot Noir came to the winery for processing fresh juice was periodically add to the fermenter creating a long drawn out 2 month fermentation creating bright complex aromatics. It is ideally served chilled and is perfect for Sunday afternoon sipping in summer.

**Technical Notes:**

Bottled: February 17, 2013  
Yield: 2.1 ton/acre average  
Total Acidity: 7.3 g/L  
pH: 3.37  
Alcohol: 14.2%

**Grape Source:**

Various select Russian River Valley and Sonoma Coast Pinot Noir vineyards

**Aging:**

Two months stainless steel

**Harvest:**

2012

**Release Date:**

April 1, 2012

**Malolactic Fermentation:**

100%

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