

Hunter  
Wine Cellars



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**2015 PINOT NOIR**

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**FREESTONE STATION**

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**The Vintage:**

This historically low yielding vintage created wines of unparalleled weight. The fourth in a series of drought years in the west affected vine vigor and was responsible for small crop levels never before seen. Warm dry weather was ideal for growing wine which brought in fruit with small bunches and shot berries. An early harvest usually means little fruit hang time which can beg the question of lack of flavor but the wines from this vintage are as flavorful as they are dense.

**Winemaker's Notes:**

Chiseled structure and seductive depth, make this is a potentially aristocratic Pinot. The nose offers deep red raspberry, violet, yellow rose and dried orange peel scents over roasted grain, coriander seed and strongly-stated mineral undercurrents. The impression of sleek, aristocratic elegance is just as captivating on the palate, where the wines filigree of gentle savory notes melts into its lovely array of red raspberry, cigar box, lead pencil and rose petal fruit. The finish is long and gripping, an indication that this already gorgeously drinkable wine has years of improvement ahead.

**Technical Notes:**

Bottled: December 19, 2015  
Yield: 0.98 tons/acre  
Total Acidity: 6.2 g/L  
pH: 3.49

**Grape Source:**

Dutton/Cleary Ranch

**Aging:**

Fifteen months in 60 gallon  
French oak barrels: 50%  
new; 100% from Tonnellerie  
Sirugue

**Harvest:**

October 2<sup>nd</sup> at 25.2 degree brix

**Release Date:**

September, 2017

**Malolactic Fermentation:**

100%

**Winemaker: William Hunter**  
**Production: 75 cases**  
**Alcohol: 14.3%**

**Hunter Wine Cellars, LLC**  
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