

Hunter
Wine Cellars



Chasseur

2016 CHARDONNAY

Sanctuary



Winemaker: William Hunter
Production: 26 cases
Alcohol: 14.1%

The Vintage:

The Russian River and Sonoma Coast have hit the trifecta with another superb vintage in the last three years. And another growing season following suit with a perfectly balanced crop to vine vigor ratio. A mild summer with very little heat spikes the harvest came in during the mild month of September with spectacularly looking fruit. The beautiful clean fruit taken in during harvest posed no hitches during the fermentation process which has yielded just as beautiful wines.

Winemaker's Notes:

This is a truly complete Chardonnay, possessed of enormous richness and fine varietal definition. The nose brings forth plush peach, apple skin, baked apple, vanilla cream and toasted coconut scents, in fine harmony. Things are deeper still on the palate, which feels drenched in mouth-coating spiced-apple pie, peach tart, toasted nut, and crème brulee flavors that are balanced both by chiseled mineral notes and brisk fruit acidity. At the end, the flavor seems almost panoramic, and everything lingers beautifully. It should get still better over the next few years.

Technical Notes:

Bottled: March 2, 2018
Yield: 1.16 tons/acre
Total Acidity: 6.3 g/L
pH: 3.48

Grape Source:

The former Petersen Ranch
Montrachet selection

Aging:

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

Harvest:

September 30th at 24.3 degree brix

**Bottled without Fining or
Filtration**

Release Date:

September 2018

Malolactic Fermentation:

100%

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