

Hunter
Wine Cellars



2016 CHARDONNAY

Sonoma Coast



The Vintage:

California's north coast has 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:

White peach, citron and Fuji apple scents harmonize wonderfully in this heavyweight bottling. On the palate sinewy but firm rich mouth filling textures of vanilla cream wafer, crème brule, mineral and beeswax mingle to create pure balance. The flavors shift to a clean but full finish of tarte tatin, toasted hazelnut and apple pie that linger to what seems an eternity.

Technical Notes:

Bottled: March 5, 2018
Yield: 2.1 ton/acre average
Total Acidity: 6.7 g/L
pH: 3.47

Grape Source:

West Sonoma County

Aging:

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

Harvest:

September 21st & September 23rd and 24.83 degree brix average

Malolactic Fermentation:

100%

Release Date:

April 1, 2018

Winemaker: William Hunter

Production: 150 cases

Alcohol: 14.1%

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