

Hunter
Wine Cellars



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2016 'SONOMA COAST' VIN GRIS

Release Date:	March, 2017
Harvest:	2016
Grape Source:	Various Sonoma Coast Pinot Noir Vineyards
Cases Produced:	100
Aging	Two months stainless steel
Technical Notes:	Bottled: November, 2016 Yield: 3.1 ton/acre average Total Acidity: 7.2 g/L pH: 3.36 Alcohol: 13.7%
The Vintage:	TBA
Winemaker's Notes:	A few gallons of juice from each block of Pinot Noir entering the winery was drained off at the destemmer in order to increase solids to juice ration in the table Pinot and then transferred to a stainless steel tank and fermented at 50 degrees of temperature. As Pinot Noir came to the winery for processing fresh juice was periodically added to the fermenter creating a long drawn out two month fermentation creating bright complex aromatics. No sulfur, off-dry, it is perfect summer time fare.