

HANGTIME

California Grown

GROWN UNDER THE CALIFORNIA SUN, OUR GRAPES PRODUCE WINES OF FRUIT-FORWARD FLAVORS AND ACIDITY THAT PAIR PERFECTLY WITH FRESHLY PREPARED CUISINES OF ALL STYLES.

2013 CHARDONNAY

WINEMAKER NOTES

Winemaker Tony Coltrin ensures that the Hangtime wines embody the essence of Hangtime. His winemaking philosophy focuses on developing balance and harmony in his wines, as he does in his life.

In the case of the 2013 vintage Tony focused on utilizing grapes that were allowed to ripen slowly in order to ensure the correct balance of fruit and acidity. Once the grapes had reached maturity and the correct length of hangtime they were picked and fermented.

Delicious pineapple and lychee fruit on the nose, are followed by sweet apple flavors on the palate that are complemented by good acidity and a nice clean finish. We enhance the character of these grapes by fermenting the wine in oak barrels, with a simultaneous malolactic fermentation, to add a layer of creaminess and beautiful notes of spice and toast. Pair with Salmon, Crab cakes, and a great fish story... or two.



ALCOHOL BY VOLUME: 13.5%
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