

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 PINOT NOIR

WINEMAKER NOTES

We named this wine after a key part of viticulture - the amount of time grapes spend hanging on the vines ripening to perfection. The longer it takes to reach that peak of ripeness within the growing season, the more concentrated the fruit character emerges, resulting in a wine with distinctive and delicious varietal expression. Winemaker Tony Coltrin keeps a close eye on the clusters hanging in the vineyard in order to decide exactly how many days on the vine they need to attain complete maturity.

This Pinot Noir is a vivid ruby-color and exhibits wild cherry flavors with hints of cranberry. Well balanced soft tannins produce a silky mouth feel and a flavorful finish. The 2013 pairs extremely well with lightly spiced foods, roast pork with herbs or matched with any mushroom based dish.

ALCOHOL BY VOLUME: 13.5%
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