



HANGTIME

2005 SYRAH

Dry Creek Valley, Mounts Vineyard

126 Days Hangtime

HANGTIME wines demonstrate the superior quality of Chardonnay, Pinot Noir and Syrah from cool-climate regions in which the grapes enjoy a long hang time on the vine. By focusing in the winemaking process on the concentrated flavors cool-climate grapes develop, Hangtime winemaker Tony Coltrin crafts consistently delicious wines that eloquently express their appellation of origin and unique site *terroir*.

APPELLATION - Located in northern Sonoma County, the long, narrow Dry Creek Valley lies between the cooler Russian River Valley and the warmer Alexander Valley. Most of the grapes are planted on the Dry Creek river bench benefiting from excellent sun exposure and coarse gravelly soils. Although Dry Creek traditionally has been known for producing California's finest Zinfandels, it also is an excellent source of world-class Syrah.

MOUNTS VINEYARD - The Mounts family has grown superior wine grapes in the Dry Creek Valley for three generations. The family's Syrah vines, cultivated from carefully selected clones and rootstocks, yielding Syrah fruit with rich, distinctive varietal characters.

WINE DETAILS 2005 was an outstanding red wine vintage for Dry Creek Valley. A cool growing season allowed our Mounts Vineyard Syrah grapes to hang on the vine for 126 days developing intense, balanced fruit flavors. Hangtime winemaker Tony Coltrin aged the wine for 18 months in both new and used French oak barrels. The combination of wood adds toasty vanilla and savory spice tones to the wine's lush, meaty, black fruit flavors.

WINE STATS

- 100% Syrah, Mounts Vineyard
- 100% French Oak Barrels
- Alcohol: 13.5%
- pH: 3.61 g/l
- T/A: 6.71 g/l

Our Syrah is a perfect complement, rather than a competitor, to the fine works of the Chef.

For more information about our wines please visit us at www.Hangtimewines.com.