



HANGTIME

2006 PINOT NOIR

Carneros, Gallery Vineyard

112 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 - The cool-climate Carneros district at the southern tip of Napa Valley is strongly influenced by breezes and fog from nearby San Pablo Bay. These conditions are ideal for Pinot Noir, which ripens slowly and steadily throughout the growing season, developing bright cherry and berry flavors balanced by fresh acidity and engaging spice tones.

GALLERY VINEYARD - Located at the base of Prayer Mountain on the property surrounding Folio Winemakers' Studio, the Gallery Vineyard is among the finest Pinot Noir vineyards in Carneros. Planted to a diverse array of top-quality Pinot Noir clones, it is cooled by morning fog and afternoon winds, ensuring our grapes enjoy a long, even growing season with plenty of hang time on the vine.

WINE DETAILS In 2006, a cool, extended growing season and harvest enabled our Gallery Vineyard Pinot Noir grapes to hang on the vine for a minimum of 112 days developing ripe, concentrated flavors. After fermenting the juice in small stainless steel tanks with manual punchdowns of the cap, Hangtime winemaker Tony Coltrin aged the wine in 100% new French oak barrels to add a clove-like spiciness to its rich, vibrant, red-fruit flavors.

WINE STATS 100% Pinot Noir, Carneros Gallery Vineyard
 100% New French Oak
 Alcohol: 14.5%
 pH: 3.78 g/l T/A: 0.61 g/100 mL

Our Pinot Noir 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.