



HANGTIME

2007 Chardonnay

CENTRAL COAST

134 HANGTIME DAYS

ABOUT HANGTIME

We named our wine after a key part of grape growing - the amount of time grapes spend hanging on the vines. The longer the time on the vine, the more concentrated the fruit character, resulting in wines of distinctive, delicious varietal expression. Winemakers Tony Coltrin and Rob Mondavi work hand-in-hand with nature to decide exactly how many days on the vine grapes need for perfect ripening. The grapes for our 2007 Chardonnay, on average, hung on the vine for 134 days.

WINEMAKER NOTES

Along California's cool Central Coast, Chardonnay grapes can take their time ripening. This results in the slow, steady development of pure fruit balanced by natural acidity. We enhance the character of these grapes by fermenting the wine in oak barrels to contribute a creamy mouthfeel and beautiful notes of spice and toast.

Alcohol by Volume: 13.5%

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