



# HANGTIME

## 2005 CHARDONNAY

*Edna Valley*

140 Days Hangtime

**HANGTIME** wines demonstrate the superior quality of Chardonnay & Pinot Noir from cool-climate appellations where grapes spend long periods of “hangtime” ripening on the vine. A long hangtime in the vineyards contribute to concentrated flavor. Winemaking that focuses on the flavors of the grapes allows us to deliver delicious wines that express the appellation of origin.

**APPELLATION** Located in San Luis Obispo County, California, Edna Valley was approved as an American Viticultural Area (AVA) in May 1982 because of unique topography and grape-growing characteristics. Edna Valley is an east-west oriented valley that is bordered by the Pacific Ocean to the west, the San Luis mountain range to the northwest, the Santa Lucia mountain range to the northeast, and low-lying hills to the south. Maritime climate and soils consisting of clay, volcanic rock and marine deposits all contribute to distinct characteristics in the wine. The volcanic deposits come from an eroding chain of 14 ancient volcanoes in the Pacific, an extraordinary attribute of the appellation. Edna Valley’s proximity to the ocean creates a mild climate, and the growing season is typically the longest in California producing long hangtimes and flavorful, mature fruit.

**WINE DETAILS** The grapes for the 2005 **HANGTIME** Chardonnay from Edna Valley were on the vine for a minimum of 140 days. Cool evenings and slow, steady ripening produced concentrated flavors in the grapes leaving Tony Coltrin, our winemaker, the perfect canvas for a lively Chardonnay. The wine was barrel fermented and went through partial malolactic fermentation creating layers of fresh, crisp fruit balanced by creamy, round notes. Aging the wine *sur lie* for 8 months in French oak, 33% new barrels, also added to the creamy taste and texture. Overall, the wine explodes with flavors of green apple and baked pears with a finish of toasted crème brûlée.

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