



# HANGTIME

## 2005 PINOT NOIR

*Arroyo Seco, Force Canyon Vineyard*

130 Days Hangtime

**HANGTIME** wines demonstrate the superior quality of Pinot Noir & Chardonnay 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 the center of Monterey County, the Arroyo Seco AVA boasts one of California’s longest growing seasons. Literally translated as “Dry Creek,” the Arroyo Seco canyon was created years ago by the Arroyo River. Today, alluvial, gravelly and sandy loam soils coupled with the cool breezes from the Monterey Bay offer ideal, cool-climate growing conditions. Subsequently, grapes from Arroyo Seco experience an extended hangtime.

**FORCE CANYON VINEYARD** Offering, steep canyon walls and excellent drainage, the Force Canyon Vineyard in Arroyo Seco is an ideal location for growing high quality, concentrated pinot noir.

**WINE DETAILS** The grapes for the 2005 **HANGTIME** Pinot Noir from Arroyo Seco, Force Canyon Vineyard were on the vine for a minimum of 130 days. Cool evenings and slow, steady ripening produced intense flavors in the grapes. Our wine shows deep layers of black and red fruit with balanced acidity, a result of 100% malolactic fermentation. Tony Coltrin, our Winemaker, chose 100% French oak barrels (33% new) to add spiciness to the finished wine. The cool-climate of Arroyo Seco and careful winemaking resulted in a rich pinot noir with aromas of ripe, organic figs and rose petals, and flavors of black berries and red raspberries. The lingering finish is clear evidence of a long hangtime.

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