



# HANGTIME

## 2002 PINOT NOIR

### *Arroyo Seco*

- 111 Days Minimum Hangtime -

Where does Hangtime get its grapes? Answer: from vineyards with exceptionally long "hangtime".

Due to Pinot Noir's finicky nature, there are only a few places in California where it grows well, and finding those sites takes time. One of the more recent discoveries is a section of *Arroyo Seco* ("Dry Creek"), near the northern end of the Monterey appellation. *Arroyo Seco* adjoins another small Pinot Noir appellation, Santa Lucia Highlands, immediately north. Part of *Arroyo Seco* is in a warmer, narrow river valley to the west. The other section is a sloping alluvial plane expanding to the Salinas River. The heavy maritime mist is particularly evident in this area, keeping the vineyards extremely cool. It is here that HANGTIME Pinot Noir grapes were grown.

As usual for HANGTIME, the chilly climate allows us to leave the grapes on the vine for extra "hangtime" without over-ripening, for richer flavor and complexity, qualities that are very important in Pinot Noir.

The 2002 growing season allowed us to exceed our minimum target of 100 days, the typical length of the growing season in Burgundy. Grapes selected for this vintage were on the vine for at least 111 days.

The grapes received an extended cold soak prior to fermentation to develop color and character, with frequent punch downs for maximum extraction. The wine was aged in French oak for over six months before bottling.

This is our first release of Pinot Noir from *Arroyo Seco*. We like it because it offers a combination of attributes found in our Santa Maria Valley Pinot Noir from the south and our Carneros Pinot Noir from the north. Black cherry and dried raspberry aromas and flavors are prominent, with hints of spice and toasted oak.