



HANGTIME

2004 PINOT NOIR *Edna Valley*

HANGTIME was created for pleasure and to demonstrate the superior quality of wines from ultra-cool appellations... wines made from grapes with long "hangtimes".

This is our first release of Pinot Noir from the Edna Valley. In 1982, in recognition of its distinctive topography and climate, the eight-mile-long Edna Valley, which runs east and west was designated an American Viticultural Area. The Los Osos Valley channels cool Pacific breezes straight to the mouth of the Edna Valley, bringing frequent fog and a remarkably mild climate that gives the region one of the longest growing seasons in California. Frequent summer fog and afternoon winds act as a natural cooling system keeping the valley's temperatures far below the averages found in some of the more inland growing regions of the Central Coast. These climatic conditions are ideal for growing concentrated Chardonnay and Pinot Noir. The result is a newfound favorite appellation for California Pinot Noir.

The 2004 HANGTIME Pinot Noir Edna Valley shows its pedigree with intense aromas and flavors of dried raspberries, red currants, mixed spices, and a hint of lavender. Notice the depth on the finish, where the flavors linger, and strong evidence that the grapes had a prolonged hangtime.

The grapes received a three to five day cold soak prior to fermentation to develop color and character. Grapes were punched down several times each day for maximum extraction. The wine was aged in oak for six months before bottling.

This was an early harvest with picking going at a frantic pace throughout September. The growing season started quickly, with bloom coming almost a month earlier than in previous years. A record three-week hot spell in early March set the tone and pushed the vines. The spring weather continued to be warm, giving way to a cooler May and June. The 2004 HANGTIME Pinot Noir was 115 days from bloom to harvest.