

HANGTIME

California Grown

2016 Hangtime Pinot Noir

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Grapes for Hangtime Pinot Noir are given extended hangtime and harvested at peak ripeness, when they reach the perfect balance between concentrated fruit character, soft tannins, and bright acidity.

Winemaking

We named this wine after a key part of viticulture — the amount of time grapes spend hanging on the vines ripening to perfection. The longer it takes to reach that peak of ripeness within the growing season, the more concentrated the fruit character emerges, resulting in a wine with distinctive and delicious varietal expression. Our winemaker keeps a close eye on the clusters hanging in the vineyard in order to decide exactly how many days on the vine they need to attain complete maturity.

Tasting Notes

The 2016 Hangtime Pinot Noir exhibits a rich garnet color with aromas of dark cherry, dried cranberry, and hints of allspice. The silky mouthfeel and supple tannins contribute to a long and satisfying finish.

Food Pairings

Hangtime Pinot Noir pairs extremely well with lightly spiced foods, roast pork with herbs, pasta with red sauce, and medium bodied and flavored cheeses such as gruyere.

113.5% ABV

