



# HANGTIME

## 2007 PINOT NOIR

### Arroyo Seco, Force Canyon Vineyard

#### *143 Hangtime Days*

**HANGTIME** wines demonstrate the superior quality of Chardonnay, Pinot Noir and Syrah from cool-climate regions in which the grapes enjoy a long hangtime on the vine. By focusing in the winemaking process on the concentrated flavors cool-climate grapes develop, Hangtime winemaker Tony Coltrin crafts consistently delicious wines that eloquently express their appellation of origin and unique site *terroir*.

**APPELLATION** - Located in the heart of California's Monterey County, the Arroyo Seco American Viticultural Area boasts one of California's longest grape-growing seasons. Literally translated as "Dry Creek," the Arroyo Seco canyon was created long ago by the Arroyo River. Its alluvial, gravelly and sandy loam soils, coupled with cool breezes from Monterey Bay, offer ideal growing conditions, ensuring that our Pinot Noir grapes enjoy extended hangtimes and develop impressively concentrated flavors.

**FORCE CANYON VINEYARD** - Featuring steep canyon walls and excellent water drainage, the Force Canyon vineyard in Arroyo Seco is an ideal location for growing high quality, concentrated Pinot Noir grapes.

**WINE DETAILS** - Reflecting the 2007 vintage's cool, extended growing season, the grapes for Hangtime 2007 Arroyo Seco Force Canyon Pinot Noir were on the vine for a minimum of 143 days, developing intense, balanced fruit flavors. Hangtime winemaker Tony Coltrin aged the wine in 100% French oak barrels, 33% new, for seven months to add roundness and a zesty spice tone. Cool-climate viticulture, extended hangtime and careful winemaking have combined to produce a rich Pinot Noir with lovely ripe fig and rose petal aromas, supple blackberry and red raspberry flavors, and a long, lingering finish. Enjoy it with grilled salmon, rosemary chicken, baked ham, marinated lamb chops and lighter pastas.

<b>WINE STATS</b>	100% Force Canyon Vineyard Pinot Noir
Varietal:	100% Pinot Noir
Aging:	7 months in oak barrels
Alcohol:	13.5%
pH:	3.78
TA:	0.51 g/100ml

Our Pinot Noir is a perfect complement, rather than a competitor, to the fine works of the Chef. For more information about our wines please visit us at [www.hangtimewines.com](http://www.hangtimewines.com).