

## 2017 CHARDONNAY MONTEREY COUNTY

Since 1980, the Hahn family has cultivated their hillside vineyards in Monterey County. Today, Hahn wines represent the family's commitment to craft rich, supple wines which over deliver on quality yet are perfect for everyday enjoyment.

WINEMAKING NOTES: The grapes for this wine were grown primarily in our St. Nicolas Vineyard in the Arroyo Seco appellation of Monterey County. This vineyard's eastern facing slopes catch the morning sun in this cool-climate appellation. The unique soil combination of Lockwood Loam and Rincon Clay Loam is well-drained and rocky, challenging the vines to yield grapes of depth, character, and intensity. The extended growing season ripens the Chardonnay perfectly, creating well-balanced, flavorful wines.

**TASTING NOTES:** Tropical aromas of banana, lemongrass, and citrus with subtle notes of vanilla and toasty oak. Bright acidity welcomes the palate, leading to a perfect balance of tropical fruit and baking spices that culminate in a lingering, clean finish.

**FOOD PAIRINGS:** Bay scallop chowder, fruited curry chicken salad, grilled marinated shrimp.

SAN FRANCISCO	TECHNICAL DATA	
MONTEREY COUNTY  MONTEREY  HAHN	TOTAL ACIDITY	0.55g/100ml
	PH	3.6
	ALC.	14.5%
Pacific Ocean	RELEASE DATE	July 2018

