

2017 GSM

CENTRAL COAST
65% GRENACHE • 33% SYRAH • 2% MOURVÈDRE

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: Inspired by the Rhône blends of Southern France, our GSM combines the character of each component into rich layers of flavors and textures. Bright, fruity Grenache grown in Arroyo Seco contributes raspberry, strawberry and cherry flavors, while Syrah from the Santa Lucia Highlands lends color, tannins and hints of blueberry and black pepper. A small amount of Mourvèdre contributes richness to the mid-palate and lengthens the dry finish.

TASTING NOTES: Enticing aromas of strawberry, blackcherry, white pepper and cinnamon. On the palate, notes of raspberry, a hint of vanilla and spice, along with strawberry and black cherry. Finishing with a smooth and luscious mouth feel.

FOOD PAIRINGS: BBQ beef, Italian sausage with sweet and sour peppers, grilled mushrooms, aged or hard cheese.

SAN FRANCISCO	TECHNICAL DATA	
	OAK REGIME	9 months on 40% new French Oak
MONTEREY COUNTY	TOTAL ACIDITY	0.59g/100ml
MONTEREY	PH	3.65
AHN WE	ALCOHOL	14.5%
Pacific Ocean	RELEASE DATE	December 2018

