



— HAHN —
S·L·H

SANTA LUCIA HIGHLANDS

2016 CHARDONNAY



HAHN'S SLH VINEYARDS

Our vineyards planted in the Santa Lucia Highlands experience a long and dry growing season that results in wines with remarkable depth, complexity and ripe fruit flavors. Our SLH vineyards – Lone Oak, Smith, Doctor's, and Hook – are planted on a narrow bench at elevations ranging from 200 to 1,200 feet above sea level. Here, plentiful sun and well-drained soils aid concentration and flavor development.



Hahn Estate, Santa Lucia Highlands

THE 2016 GROWING SEASON

A dry and sunny year for Santa Lucia Highlands, however below average temperatures remained over the region through the end of May and into June. Gusty, northwesterly jet streams caused upwelling of very cold water in the Monterey Bay. This wind and cold water impacted the Salinas Valley day and nighttime temperatures. As most vineyards were in bloom during that period, the cooler temperatures caused an elongation of the typical time it takes for the fruit to set.

WINEMAKING

After being carefully picked and precisely sorted for quality, the grapes were pressed off their skins and fermented entirely in small French oak barrels. We then hand-stirred the wine on its lees every three weeks for the 12 months this Chardonnay aged in barrel. Our winemaker, Paul Clifton, selected the barrels he felt best expressed the aromas, flavors and texture of the Santa Lucia Highlands.

SENSORY EVALUATION

Hahn SLH Chardonnay greets the nose with citrus, stone fruit and hints of banana and vanilla. A viscous mouthfeel with welcoming acidity that showcases stone fruits, citrus and hints of apple and spices.

TECHNICAL DATA

COMPOSITION	100% CHARDONNAY
VINEYARD	98% LONE OAK, 2% SMITH
COOPERAGE	30% NEW FRENCH OAK 70% NEUTRAL OAK AGED FOR ELEVEN MONTHS
APPELLATION	SANTA LUCIA HIGHLANDS
ACIDITY	.57 g / 100 ml
ALCOHOL	14.5%
PH	3.57
RELEASE DATE	NOVEMBER 2017

FAMILY OWNED



ESTATE GROWN