



— HAHN —
S · L · H
SANTA LUCIA HIGHLANDS

2017 PINOT NOIR



HAHN'S SLH VINEYARDS

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. Hahn's SLH vineyards – Lone Oak, Doctor's, Smith 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 2017 GROWING SEASON

Abundant winter rainfall provided full soil profiles to start the growing season. A uniform and short bloom period coupled with cool growing temperatures through the early part of the season ensured even development with little variation throughout the vineyard blocks. Early summer temperatures were cooler than normal, while the end of summer brought temperatures with consistently warmer daytime and evening temperatures. All these factors culminated in full phenolic ripening, resulting in wines that have beautiful, deep color, balanced tannic structure, and round mouthfeel with soft acidity.

TECHNICAL DATA

COMPOSITION	100% PINOT NOIR
VINEYARD	48% DOCTOR'S 30% SMITH 20% HOOK 2% LONE OAK
COOPERAGE	35% NEW FRENCH OAK 65% NEUTRAL OAK AGING FOR TEN MONTHS
APPELLATION	SANTA LUCIA HIGHLANDS
ACIDITY	.62 g / 100 ml
ALCOHOL	14.5%
PH	3.59
RELEASE DATE	NOVEMBER 2018

WINEMAKING

After the fruit has been carefully picked and sorted, it is fermented in open top stainless steel tanks. It then ages for up to 10 months in a selection of small, 60-gallon French oak barrels. When the wine is ready to be blended, our winemaker selects only those barrels that exemplify the aromas and flavors of the Santa Lucia Highlands.

SENSORY EVALUATION

Aromas of candied cherry, ripe strawberry with hints of mushroom, white pepper and toasty oak. An explosion of red fruit including strawberry, cherry and raspberry welcome the palate, finishing with a touch of earthy notes, refined tannins and a soft mouthfeel.

FAMILY OWNED



ESTATE GROWN