



— HAHN —  
**S·L·H**

SANTA LUCIA HIGHLANDS

2017 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 2017 GROWING SEASON

With abundant rainfall during the winter, we were able to start the growing season with soil profiles that were full for the first time in many years. Early season growth was nice and uniform, and the bloom period weather conditions could not have been better. While June had cooler than normal temperatures, the end of July and August saw temperatures consistently above average, including our night time temps. The winter rainfall, excellent irrigation and canopy management along with quick harvest mobilization all played important roles in producing a beautiful vintage.

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 10 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 mouth fill, medium acidity with hints of pear and vanilla.

TECHNICAL DATA

COMPOSITION	100% CHARDONNAY
VINEYARD	LONE OAK, SMITH
COOPERAGE	35% NEW FRENCH OAK 65% NEUTRAL OAK AGED FOR TEN MONTHS
APPELLATION	SANTA LUCIA HIGHLANDS
ACIDITY	.61 g / 100 ml
ALCOHOL	14.5%
PH	3.57
RELEASE DATE	NOVEMBER 2018

FAMILY OWNED



ESTATE GROWN