



— HAHN —
S · L · H
 SANTA LUCIA HIGHLANDS

2016 PINOT NOIR



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. We had very small clusters with very small berries lending to concentrated flavors.

TECHNICAL DATA

COMPOSITION	100% PINOT NOIR
VINEYARD	55% SMITH 30% DOCTOR'S 10% HOOK 5% LONE OAK
COOPERAGE	33% NEW FRENCH OAK 67% NEUTRAL OAK AGING FOR ELEVEN MONTHS
APPELLATION	SANTA LUCIA HIGHLANDS
ACIDITY	.57 g / 100 ml
ALCOHOL	14.5%
PH	3.65
RELEASE DATE	SEPTEMBER 2017

WINEMAKING

After the fruit has been carefully picked and sorted, it is fermented in open top stainless steel tanks. We then age this Pinot Noir for up to 11 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 bright red cherry, strawberry with hints of earth, spices, and toasty oak. An explosion of red fruit including strawberry, cherry and raspberry welcome the palate finish with refined tannics and a soft mouthfeel.

