



HAHN

Sandy Hahn

2018 GSM

CENTRAL COAST

69% GRENACHE • 29% 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, blackberry, vanilla and cinnamon. On the palate, notes of strawberry cream and black cherry with hints of leather and tobacco, finishing with a smooth and delicate mouth feel.

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



	TECHNICAL DATA	
	OAK REGIME	11 months on 40% new French Oak
	TOTAL ACIDITY	0.57g/100ml
	PH	3.70
	ALCOHOL	14.5%
	RELEASE DATE	October 2019

FAMILY OWNED