



— HAHN —
S·L·H

SANTA LUCIA HIGHLANDS

2018 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, 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 2018 GROWING SEASON

The vintage presented us with half the average rainfall. Some irrigation was supplemented in January and February so the vines would awaken to a full soil moisture profile. March gave us our last winter storm and by the end of the month, all blocks had signs of bud break. The early Spring weather was cooler than normal, with periods where the marine layer would leave heavy dew on the leaves and flowers. During this cool-weather pattern, the vines had undergone multiple stages of fruit development. Summer was followed by mellow temperatures, allowing the fruit to mature slowly develop complex flavors, color, and depth. The vintage is another outstanding one from the Santa Lucia Highlands.

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. The wine was hand-stirred on its lees every three weeks for the 11 months it 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

Lively aromas of citrus and apple with hints of ripe tropical fruit and vanilla. On the palate, this wine is full-bodied with a viscous round mouthfeel and balanced acidity. Flavors of lemon and vanilla combined with delicate butter notes lead to an elegant long finish.

TECHNICAL DATA

COMPOSITION	100% CHARDONNAY
VINEYARD	99% LONE OAK, 1% SMITH
COOPERAGE	35% NEW FRENCH OAK 65% NEUTRAL OAK AGED FOR ELEVEN MONTHS
APPELLATION	SANTA LUCIA HIGHLANDS
ACIDITY	6.5 g/L
ALCOHOL	14.5%
PH	3.8
RELEASE DATE	FEBRUARY 2020

FAMILY OWNED



ESTATE GROWN