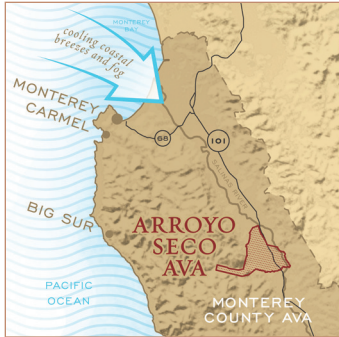




HAHN

2019 CHARDONNAY

ARROYO SECO



The Hahns established their namesake winery nestled in the majestic hills of Monterey County in 1980. Today, the family still owns the winery and farms its six certified sustainable estate vineyards. Each wine is grown, selectively harvested and produced to express vibrant yet integrated fruit flavors and balanced acidity to complement and enhance a variety of foods.

VINEYARDS

Grapes for this wine are sourced from Ste. Nicolaus vineyard – our certified sustainable estate vineyard in the Arroyo Seco appellation of Monterey County. Located south of the Santa Lucia Highlands, the Ste. Nicolaus vineyard with its eastern-facing slope enjoys generous morning sun, with soils that are rocky and well-drained. These soils challenge the vines to yield grapes of depth, character and intensity. The AVA's extended growing season allows fruit to ripen slowly and leads to well-balanced, flavorful wines.

WINEMAKING

Picked at the peak of ripeness and flavor, the Chardonnay grapes were pressed gently and sent to small French oak barrels for fermentation. A select number of barrels underwent a secondary malolactic fermentation to give the wine a soft and creamy texture. The wine aged on the lees in French oak barrels (30% new) for 11 months.

TASTING NOTES

Bright light gold in appearance with aromas of tropical fruit, vanilla, honey and caramel. On the palate, vibrant flavors of pineapple, lemon, apricot and gentle notes of honey, followed by nuanced toasty spice on the finish.



TECHNICAL DATA

| VARIETALS | APPELLATION | VINEYARDS | AGING | ALCOHOL | ACIDITY | PH | HARVEST BRIX | HARVEST | RELEASE |
|-----------------|-------------|---------------|-----------------------|---------|---------|------|--------------|--------------------------|----------------|
| 100% Chardonnay | Arroyo Seco | Ste. Nicolaus | 11 months, French oak | 14.5% | 5.9 g/L | 3.58 | 25.7° | September 9 – October 11 | September 2020 |

CERTIFIED SUSTAINABLE ESTATE VINEYARDS