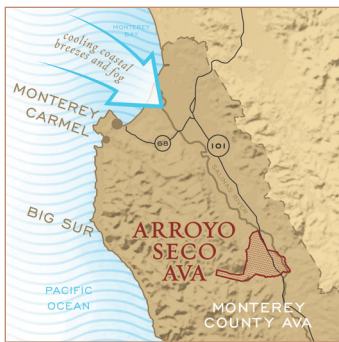




# HAHN

## 2019 GSM

69% GRENACHE • 29% SYRAH • 2% MOURVÈDRE  
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 the vineyards of the Arroyo Seco appellation of Monterey County. Located south of the Santa Lucia Highlands, these vineyards sit on a gravelly alluvial plain with rocky soils that foster excellent drainage. Arroyo Seco, one of the smallest AVAs in California, is a hidden gem, boasting one of the longest growing seasons in the state. Cool winds channeling South from Monterey Bay through the Salinas Valley ensure gradual ripening, full development of vibrant fruit flavors and bright acidity.

### WINEMAKING

Picked in early morning, the grapes were destemmed into small stainless steel tanks for fermentation. The wine was gently punched down several times a day for maximum color, aromatics and flavor extraction. After about 2 weeks the wine was pressed off the skins, settled and racked into French oak barrels for 10 months of aging.

### TASTING NOTES

Ruby red in color, bursting with aromas of strawberry, red cherry, blackberry and a touch of white pepper. On the palate, layers of red fruit, strawberry, blueberry and spicy notes complemented by integrated oak and long finish.

### TECHNICAL DATA

VARIETALS	APPELLATION	VINEYARDS	AGING	ALCOHOL	ACIDITY	PH	HARVEST BRIX	HARVEST	RELEASE
69% Grenache, 29% Syrah, 2% Mourvèdre	Arroyo Seco	Arroyo Seco Canyon	10 months, French oak	14.5%	5.6 g/L	3.75	25.5°	October 8 – 25	September 2020

