

— HAHN —  
**S · L · H**  
SANTA LUCIA HIGHLANDS

*Reserve*  
2019 PINOT NOIR



*Hahn Estate, Santa Lucia Highlands*

HAHN'S SLH VINEYARDS

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. Hahn's 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.

THE 2019 GROWING SEASON

About average winter rainfall provided good soil moisture profile for the start of the growing season. Budbreak started the last week of February, mostly in younger blocks, with the rest popping out mid-March. Canopies were at arm's length by the end of April with no signs of cap fall until the middle of May. Veraison started slightly later than normally, towards the end of July, which led to a later start of harvest. The weekend of 9/14, we had a heat spike, but after three days the weather returned to normal. The harvest started fast, but overall had a beautiful even pace with cool nights and moderate daytime temperatures throughout the end of season. The quality of the fruit was outstanding, resulting in wine with beautiful color, concentrated flavors, balanced tannins, round mouthfeel and soft acidity.

WINEMAKING

Our 2019 Reserve Pinot Noir reflects the cool climate and well-drained soils of our estate vineyards as well as the unique complexity brought on by multiple clones. Pommard clone from Doctor's vineyard makes up half of this blend and is one of our favorite clones in the SLH. Smith Vineyard is planted to Calera clone, which is known for its tight small clusters and gives depth to the blend. Finally, fruit from Lone Oak vineyard, coming from our famed Orchestal block planted in 2013, duplicating mass variation of many burgundy vineyards with a multitude of clones, increases the complexity of the blend.

SENSORY EVALUATION

Subtle hints of sage, clove and vanilla add further complexity to the nose of bright cherry and pomegranate. On the palate, layers of fruit continue to evolve with flavors of crushed red cherry and bramble berries. Structured palate provides a round and soft mouthfeel with bright acidity, silky tannins and a touch of earthy spice on a long gentle finish.

TECHNICAL DATA

Vineyards	55% Doctor's, 35% Smith, 10% Lone Oak
Cooperage	33% New French Oak, Balance Neutral for 15 months
Appellation	Santa Lucia Highlands
Acidity	5.6 g/L
Alcohol	14.5%
pH	3.74
Cases Produced	1,540 (9L) cases
Release Date	June 2021

