

HAHN

APPELLATION SERIES

2020 GSM

86% GRENACHE • 12% 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 primarily from our vineyards in 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 to age for 11 months.

TASTING NOTES

Ruby red in color, bursting with aromas of strawberry, red and black cherry, blackberry and a touch of white pepper. On the palate, layers of red fruit, strawberry, blueberry and warm spice notes complemented by round mouthfeel, velvety tannins and long finish.

TECHNICAL DATA

VARIETALS	APPELLATION	VINEYARDS	AGING	ALCOHOL	ACIDITY	PH	HARVEST BRIX	HARVEST	RELEASE
86% Grenache, 12% Syrah, 2% Mourvèdre	Arroyo Seco	Ste. Philippe	11 months, French oak	14.5%	6.1 g/L	3.68	25.5°	October 14 – 21	October 2021



CERTIFIED SUSTAINABLE ESTATE VINEYARDS