

# HAHN

APPELLATION SERIES

## 2021 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 four 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 & Mission Ranch— certified sustainable vineyards in the Arroyo Seco appellation of Monterey County. Located south of the Santa Lucia Highlands, both vineyards enjoy 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 destemmed and sent to small French oak barrels for fermentation, of which, 100% underwent a secondary malolactic fermentation to give the wine a soft and creamy texture. The wine aged on the lees in French oak barrels for 11 months.

### TASTING NOTES

Light gold in appearance with aromas of tropical fruit, citrus peel and vanilla. On the palate, vibrant flavors of pineapple, stone fruit, citrus and notes of honeysuckle and butter, followed by a 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, Mission Ranch	11 months, French oak	14.5%	5.9 g/L	3.67	24.8°	September 24 – October 29	Dec 2022

CERTIFIED SUSTAINABLE VINEYARDS