

HAHN

APPELLATION SERIES

2021 GSM

70% GRENACHE • 26% SYRAH • 4% 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 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 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 late in the evening, the grapes were destemmed into stainless steel tanks for fermentation. The wine was pumped over several times a day for maximum color, aromatics and flavor extraction. After about two 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, this wine bursts with aromas of strawberry and blueberry with a touch of lavender and white pepper. On the palate, layers of cherry, blueberry, blackberry and warm spice are complemented by a round mouthfeel and velvety tannins.

TECHNICAL DATA

VARIETALS	APPELLATION	VINEYARDS	AGING	ALCOHOL	ACIDITY	PH	HARVEST BRIX	HARVEST	RELEASE
70% Grenache, 26% Syrah, 4% Mourvèdre	Arroyo Seco	Ste. Philippe, Arroyo Seco Canyon	11 months, French oak	14.5%	6.1 g/L	3.68	24.8°	October 10 – 22	Dec 2022

