



TECHNICAL DATA

COMPOSITION	100% CHARDONNAY
APPELLATION	SANTA LUCIA HIGHLANDS
VINEYARD	72% LONE OAK 28% SMITH
BARREL REGIME	28% NEW FRENCH OAK, BALANCE NEUTRAL, 10 MONTHS, MEDIUM TOAST
ACIDITY	6.1 g/L
ALCOHOL	14.5%
PH	3.6
RELEASE DATE	APRIL 2023

— HAHN —
S · L · H
SANTA LUCIA HIGHLANDS

2021 CHARDONNAY



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.



Hahn Estate, Santa Lucia Highlands

THE 2021 GROWING SEASON

The winter rainfall was slightly below average, but we were able to compensate with early spring irrigation to fill soil profiles before budbreak. Warm spring temperatures aided vine growth and they were able to reach max canopy height. Summer temperatures heated up and slowed down vine growth as vines transitioned into fruit development. Weather leading into harvest was relatively cool and uneventful, which allowed for gradual ripening of the fruit. It was another remarkable growing season in the Santa Lucia Highlands, resulting in wines with beautiful color, concentrated flavors, great structure and naturally balanced acidity.

WINEMAKING

After being carefully picked and precisely sorted for quality, the fruit was destemmed, sent direct to press and fermented entirely in small French oak barrels. The wine was hand-stirred on its lees every three weeks for the 10 months it aged in barrel. When the wine was ready to be blended, our winemaker selected only the finest barrels that best express the aromas and flavors of the Santa Lucia Highlands.

SENSORY EVALUATION

Lively aromas of lemon citrus, pineapple and orange blossom with hints of tropical fruit, caramelized honey and toasty vanilla. On the palate, this wine has an refined texture with a silky, smooth mouthfeel and medium acidity. Flavors of Meyer lemon, golden apple and fresh cut pear, combined with delicate notes of toasty oak and creamy minerality, lead to an elegant long finish.

FAMILY OWNED



ESTATE GROWN