

— HAHN —
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SANTA LUCIA HIGHLANDS

2014 PINOT NOIR



HAHN'S SLH VINEYARDS

Our 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. Our SLH vineyards—Lone Oak, Smith, Doctor's, 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 2014 GROWING SEASON

A perfect spring and early bud break and véraison, coupled with the typical daytime temperatures and accompanying winds of the Santa Lucia Highlands, has led to another incredible harvest. The warmer than normal temperatures of Monterey Bay caused warmer nighttime temperatures, allowing for gradual ripening and development.

WINEMAKING

After the fruit has been carefully picked and sorted, it is fermented in open top stainless steel tanks. We then age this Pinot Noir for up to 10 months in a selection of small, 60-gallon French oak barrels. When the wine is ready to be blended, our winemaker selects only those barrels that exemplify the aromas and flavors of the Santa Lucia Highlands.

SENSORY EVALUATION

You are greeted by deep aromas of dark cherry and strawberry that give way to subtle notes of cedar spice, mocha, and leather. Rich and lush red fruit flavors coat the palate, accentuating the medium body and tannins. Concentrated, yet balanced, this wine leaves you with a satisfying, lengthy finish.



TECHNICAL DATA

COMPOSITION	100% PINOT NOIR
VINEYARD	59% SMITH 18% LONE OAK 18% DOCTOR'S 5% HOOK
COOPERAGE	35% NEW FRENCH OAK 65% NEUTRAL OAK AGING FOR ELEVEN MONTHS
APPELLATION	SANTA LUCIA HIGHLANDS
ACIDITY	6.3 g / 100ml
ALCOHOL	14.5%
PH	3.54
RELEASE DATE	MARCH 2016

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FAMILY OWNED



ESTATE GROWN