



HAHN FAMILY WINES GSM 2020/\$22.99



DESCRIPTION

Nicky and Gaby Hahn first came to California's Monterey County in the mid-1970s. The Swiss-born couple with a passion for wine quickly recognized that this mountainous region had every element vital to growing premium wine grapes: alluvial soils that provide excellent drainage, plenty of sunshine to develop rich, ripe fruit, and enough fog and wind to keep grape acids in perfect harmony. From the start, Nicky realized the area's potential as a world-class wine growing region and committed himself to producing distinctive wines worthy of competition on a global scale. The family started investing in the land, building the winery, and planting grapes in their first two of six estate vineyards: Smith and Hook. In 1980, the grapes grown on the hillside vineyards surrounding the winery became the Hahn's first vintage of commercially available wine. Later in the 1980s, Nicky furthered his commitment to quality by driving efforts to establish the Santa Lucia Highlands as its own AVA.

In 1988, Nicky began the multi-year process of defining the unique attributes and boundaries of the Santa Lucia Highlands. In 1991, the hard work paid off when the region was recognized as an official American Viticulture Area (AVA). Today, Hahn Estate is one of a select few of the region's more than 50 family landowners who farm and produce wine right here in the Santa Lucia Highlands.

Never resting on their laurels, throughout the 1990s the Hahns continued to innovate and invest in their vineyards and winemaking facility. A key learning was that the cool growing climate of the Santa Lucia Highlands was ideally suited for native Burgundy varietals, Pinot

Noir and Chardonnay. Adding SLH vineyards Lone Oak and Doctor's, and nearby Arroyo Seco vineyards, Ste. Philippe, and Ste. Nicolas, the Hahns increased their estate vineyard holdings to almost 1,100 acres.

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Hahn GSM is a blend of 86% Grenache, 12% Syrah, and 2% Mourvedre grapes from the Ste. Philippe vineyard in the Arroyo Seco appellation.

Born in Chile, Juan José Verdina traveled to the Santa Lucia Highlands of Monterey in 2002 to join the Hahn Estate's cellar team. Over the years, he learned the trade hands on, moving from cellar to lab to bottling line to winemaker. Every vintage he seeks out the best varietal expressions to craft quality Hahn wines.

Tasting Notes

Nose:

Bright ruby in color, with generous aromas of black cherry, red berries, touch of violet and white pepper.

Palate:

Enticing flavors of ripe plum, red and black cherry, hints of earthiness and spice, enhanced by a broad, rich mid-palate, pleasant mouthfeel and a well-composed finish.

Pairing:

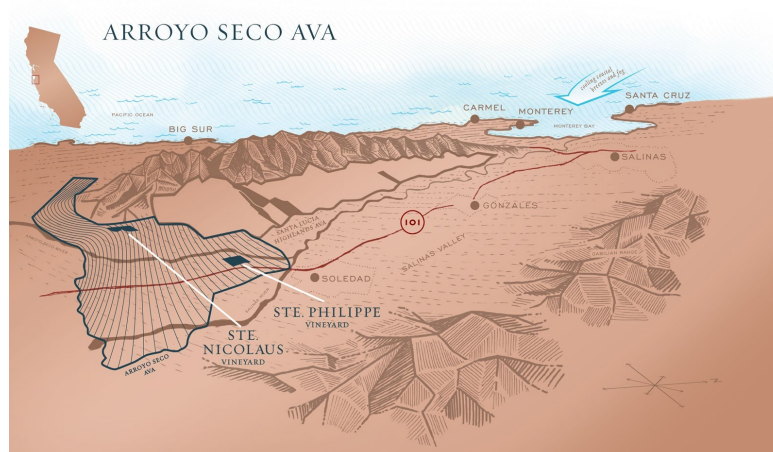
Grilled portabella mushrooms, roasted duck breast, and chicken salad.

Winery Website: [Hahn Trade \(hahnfamilywines.com\)](http://hahnfamilywines.com)

Fun Facts

This smooth, delicious wine offers ample black- fruit flavors accented by chocolate and vanilla, and soft tannins that keep the texture velvety. It's all easy enjoyment. **–Wine Enthusiast**

90 Points



Arroyo Seco A.V.A., Saint Lucia Highlands, Monterey County, California

