HAMEL & DIAM CORK

- Hamel transitioned to Diam corks for part of our portfolio beginning with the 2021 vintage. We have been very pleased with the consistent results that we have since transitioned the following SKUs:

  - Stratum: 2021 with Diam10
  - Sauvignon Blanc: 2022 with Diam10
  - Estate Grenache: 2023 with Diam10
  - Nuns Canyon Grenache: 2023 with Diam30
  - Isthmus: 2023 with Diam30
  - Nuns Canyon Cabernet Sauvignon (in wholesale only): 2023 with Diam30
  - Rosé: 2024 with Diam5
  - Mourvèdre: 2024 with Diam10

Winemaker John Hamel and his winegrowing team have taken a meticulous, research-driven approach to selecting the ideal closure for each wine. They have chosen Diam corks for their ability to ensure precise aging while eliminating the risk of cork taint and other aromatic noise. Hamel wines bottled under Diam closures retain their freshness and purity, preserving the expression the team intended at the time of bottling.

ABOUT DIAM

What is Diam?
Diam is a technical cork closure made by pulverizing natural cork bark and using supercritical CO_2 to remove TCA, the compound responsible for cork taint. The purified cork material is then reconstituted into a uniform, high-performance closure.

Sustainable
Diam cork repurposes cork material that would otherwise be discarded, minimizing waste. Its patented purification process is energy-efficient, reducing environmental impact.

Guaranteed TCA Free
Diam corks are completely free of TCA, ensuring every bottle reaches the consumer exactly as intended—without the risk of cork taint.

Controlled Permeability
Diam closures provide precise oxygen transfer rates to optimize aging. Diam 5 is ideal for wines meant for early enjoyment, Diam 10 is designed for wines aging over the next decade, and Diam 30 ensures graceful evolution of wines over the next 30 years.

Consistency Batch after Batch
Diam provides reliable performance across every batch, ensuring bottling uniformity, preventing leakage during shipping, and enhancing the aging process of our wines.