



Terroir-Driven Wines of Purity and Character

Hamel creates Bordeaux-style wines from high-elevation micro-terroirs that express the energy of their volcanic soil sites in the western Mayacamas Mountains. Based out of Sonoma and focused exclusively on estate wines from Sonoma Valley and Moon Mountain District, Hamel's unwavering focus in winegrowing and winemaking is on maintaining the link between wine and its terroir.

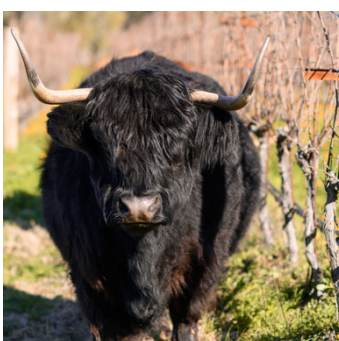


John Hamel - Director of Winegrowing

- Director of Winegrowing since the 2017 vintage, John oversees all farming, winemaking, and production operations at Hamel.
- John is a practitioner and advocate of Biodynamic viticulture, dry farming, and low intervention winemaking designed to maintain the character of terroir.

Terroir Exploration

- Hamel partners with renowned terroir expert Pedro Parra to identify and map 43 micro-terroirs on the 43-planted acres of Nuns Canyon Vineyard, Hamel's premier estate site. Grapes from each micro-terroir are vinified separately. Nuns Canyon Vineyard is composed primarily of volcanic fractured basalt rock, which translates to a terroir that expresses itself as a mineral-inflected tension in Hamel wines.



Biodynamic & Dry Farming

- Hamel's farming is Demeter-certified Biodynamic, an approach that seeks to preserve the holistic character of a vineyard.
- Since 2017, Hamel has been transitioning away from the use of irrigation, with the recent vintages being majority or entirely dry-farmed.
- Dry farming is seen by the Hamel team as essential to capturing the essence of terroir - without irrigation, vines are forced to explore deeper into the soil for water, thereby absorbing the terroir's imprint.