



Fact Sheet

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| Location: | Hamel 15401 Sonoma Highway Sonoma, CA 95476 707-996-5800 hamelfamilywines.com |
| Owners: | Pamela Hamel & George Hamel, Jr. |
| Winemaker: | John Hamel |
| About: | Founded in 2014, Hamel is a family-owned winery that produces estate-grown wines from certified biodynamic and organic vineyards on the western hillsides of the Mayacamas Mountains in the Moon Mountain District and Sonoma Valley. Today, John Hamel leads winemaking and viticulture, and he has spearheaded Hamel's work in innovative, sustainable growing practices since 2017. He and his team transitioned the vineyard to dry farming and instituted biodynamic and organic vineyard practices at Hamel. The team has embraced a micro-terroir-based winegrowing approach, tailoring vineyard and winemaking practices to the unique volcanic terroir of the hillside vineyards. This method was developed over a decade-long collaboration with renowned terroir consultant Pedro Parra. Throughout the winery, Hamel is committed to sustainability, stewardship, and forward-thinking innovation. |
| Vineyards: | Hamel owns and farms three estate vineyards – Nuns Canyon Vineyard, Hamel Estate, and Tres Palmas Vineyard – on the western hillsides of the Mayacamas Mountains in the Moon Mountain District and Sonoma Valley AVAs, with 91 planted acres and 13 acres under development on 259 acres of land. The vineyards are certified biodynamic and organic. Hamel is committed to dry farming its vineyards with a meticulous focus on terroir, as the winegrowing team aims to express the distinctive volcanic character of the vineyard sites. |

Nuns Canyon Vineyard

- AVA: Moon Mountain District
- Elevation: 1,198 to 1,578 feet
- Acres: 134 total acres; 58.7 planted, 13.3 in development
- Soil: Fractured basalt
- Varieties: Cabernet Sauvignon, Cabernet Franc, Grenache, Mourvèdre, Sauvignon Blanc
- Notes: One of California's first mountain vineyards and most notable volcanic sites; 100% dry farmed

Hamel Estate

- AVA: Sonoma Valley
- Elevation: 210 to 440 feet
- Acres: 124 total acres; 29.6 planted



- Soil: Rhyolitic colluvium, fractured basalt
- Varieties: Cabernet Sauvignon, Cabernet Franc, Grenache
- Notes: Surrounds the winery and Estate House; partially dry farmed

Tres Palmas Vineyard

- AVA: Sonoma Valley
- Elevation: 450 to 480 feet
- Acres: 5 total acres; 3.2 planted
- Soil: Fractured Rhyolite, basalt colluvium
- Varieties: Sauvignon Blanc, Semillon
- Notes: Located in Kenwood on the lower slopes of Sugarloaf Ridge; 100% dry farmed

Wines: Winemaking at Hamel is focused on the specific expression of terroir. Hamel's micro-terroir approach extends from the vineyard through the winemaking process and is centered on soil-based polygons. Each polygon is harvested and vinified individually to capture the purity of place. In the cellar, gentle extraction, aging in large oak casks and concrete tanks, and minimal racking are among the techniques used to express the volcanic terroir in the bottle. The resulting wines are mineral-driven, show notable freshness and elegance, and are more refined and lower in alcohol than those most common in California.

Pamelita Reserve, Sonoma Valley (\$225) Cabernet Sauvignon

- Sonoma Valley → **Moon Mountain District AVA** since 2020 vintage

Nuns Canyon Vineyard, Moon Mountain District (\$160) Cabernet Sauvignon/Cabernet Franc

- Red Wine → **Cabernet Sauvignon** starting with 2020 vintage

Hamel Family Ranch, Sonoma Valley (\$160) Cabernet Sauvignon/Cabernet Franc

Isthmus, Sonoma Valley (\$90) Bordeaux blend

- Red Wine → **Cabernet Sauvignon** starting with 2020 vintage

Stratum, Sonoma Valley (\$60) Bordeaux blend

- Red Wine → **Cabernet Sauvignon** starting with 2022 vintage

Nuns Canyon Vineyard Grenache, Moon Mountain District (\$140) – Member Only

Estate Grenache, Moon Mountain District (\$80)

Estate Sauvignon Blanc, Sonoma Valley (\$60)

Visiting: Hamel's modern tasting room overlooking Sonoma Valley was designed by architect Douglas Thornley of Gould Evans and features 18-foot windows with dramatic views of Sonoma Mountain. A 12,000-square-foot wine cave extends into the hillside behind the winery for barrel and cask storage and elevage, as well as a private tasting room for events. The Hamel estate also has a grove of olive trees, from which they make extra virgin olive oil for culinary programs.

Hamel offers visitors a variety of guest experiences and is open daily by reservation. Guest experiences are hosted by an estate ambassador and can include a tour of the winery and caves, seated tastings of current and library wines, and food pairings from Hamel Executive Chef Thomas Mendel, winner of the *Best Young Chef of 2024* award.



- **Estate Experience.** Tour and tasting of three current releases with a seasonal snack. \$95/person
- **Collectors' Experience.** An exploration of five limited production wines with a gourmet snack. \$125/person
- **Chef's Experience.** An immersive communal wine and food experience featuring a selection of library and current release wines, paired with small gourmet courses prepared by Chef Thomas Mendel. \$200/person

Reservations and guest contact: 707-996-5800 or booking@hamelfamilywines.com

Background: George and Pamela Hamel bought a house in the Sonoma Valley town of Kenwood in 2006 and began growing grapes on an acre of land, from which they made a small amount of Cabernet Sauvignon. That site became the Tres Palmas Vineyard and remains a source of grapes for Hamel wines. In 2010, they acquired 120 acres farther south in Sonoma Valley, which would become the Hamel Estate vineyard and home of the Hamel winery estate. Three years later, in 2013, they purchased Nuns Canyon Vineyard in the Moon Mountain District, which they have developed into their flagship vineyard site. The Hamels broke ground on the winery on-site in 2012 and opened it in 2014.

Media

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