

Our Wines



Crafting fine wine requires relentless commitment. We constantly evolve time-honored methods to incorporate the most innovative processes and technology in our quest to perfect the art of winemaking. Hand-sorting of the fruit at harvest, gentle gravity-flow delivery of the grapes to each tank, small-lot production capability, and the highest quality barrels—these are just a few of the tools that our winemakers employ to create the finest wine possible.

Focusing on classic Bordeaux varietals: Cabernet Sauvignon, Merlot, Sauvignon Blanc, and Cabernet Franc, we craft a "Napa Valley Collection" that is available in select markets and through our wineries and website. We also craft an exclusive "Artisan Collection" of our single vineyard and smallest lot wines. The Artisan Collection is available to our wine club members online and to visitors of our HALL St. Helena and HALL Rutherford wineries

Steve Leveque, Head Winemaker



Born and raised in Napa Valley, Steve has earned a reputation for finely crafted wines that reflect the terroir and celebrate the varietal. His sixteen years of winemaking expertise started at Robert Mondavi Winery where he blossomed under the mentorship of Tim Mondavi and served as Winemaker for most of his eleven-year tenure. Steve also served as Executive Vice President and Winemaker of Chalk Hill Estate Winery in Sonoma where he hand-crafted a portfolio of small-lot Bordeaux varietals to critical acclaim. Steve's personal philosophy and professional history demonstrate the reverence for the land and devotion to excellence that HALL embraces.

"My goal is to be true to the fruit, let it express itself purely and fully. Working with such a talented team, with such excellent vineyards and in such an exceptional facility is exciting and inspiring. HALL is truly devoted to making great wine—going about achieving that in all the right ways: Organically farmed vineyards, hand-sorted fruit, gravity-fed tanks, native yeast fermentations."

- Steve Leveque

Megan Gunderson, Assistant Winemaker



As assistant winemaker for Hall Winery, Megan Gunderson works on all stages of the winemaking process from helping to choose winemaking methods to monitoring fermentation and overseeing the cellar. Before joining Hall, Megan worked as a laboratory manager for St. Supery Vineyards and Winery and Dominus Estate, both in Napa Valley. There, she was able to refine her skills in winemaking under the mentorship of Christian Moueix and Jean-Claude Berrouet who have both produced wine in Bordeaux and California for many years. Her degree in Biochemistry and Molecular Genetics gave her particular insight into the scientific aspects of winemaking. After graduating from college Megan started working in the wine business as an intern at Robert Mondavi Winery. Upon the completion of her internship she had discovered a passion for wine and viticulture. She began at Hall in June of 2005 as an enologist and is excited to take on the role of assistant winemaker.

David Ramey, Consultant Winemaker



An innovator in modern winemaking, Ramey has helped establish some of California's best-known high-end wineries, including Chalk Hill, Matanzas Creek, Dominus Estate and Rudd Estate. He founded his own winery, Ramey Wine Cellars, in 1996, and continues to do consulting. After receiving a graduate degree from University of California, David Ramey worked at Chateau Petrus where he learned the traditional French winemaking techniques before returning to California.

David Ramey is currently working with HALL to express the true essence of the varietal and the vineyard in each of HALL's wines.