

what it takes

THERE IS NOTHING QUICK, EASY, OR EFFICIENT about making great wine. It requires an immense amount of patience, intuition, meticulousness, and a level of effort that verges on obsession. Our goal remains sure: to craft the best we can, nothing less.

How does this translate into method?

First, we farm organically as well as sustainably, sensitive to the character of each vineyard, block, and vine. We pass through the vineyards again and again; pruning and tying, optimizing foliage, pinching off excess growth, and dropping clusters so the vines focus all their energy into only the most perfect fruit. At harvest, we hand-sort the fruit before passing it through an optical sorter—an incredible piece of technology that detects even slight flaws and ejects individual berries that do not conform to our high standards.

“ This is definitely another serious player in the Napa Valley... Readers should be giving HALL Winery serious attention. ”

—ROBERT PARKER, THE WINE ADVOCATE

We gravity-feed the sorted berries into tanks. We cold soak the macerating fruit to encourage extraction of the most supple tannins, color and flavor before allowing the native yeasts to transform the juice into wine. We do all of this precisely and passionately—adjusting, observing, adjusting again—until perfect richness and balance are achieved.

We age the wine in the finest French oak barrels from select coopers, each barrel specially toasted to our specifications. We encourage a slow malolactic fermentation that takes several months to complete, while carefully monitoring and maintaining the perfect environment for the process. We keep the wine on its lees to enhance its layered richness. All of this *could* be done more easily and more predictably, but at the detriment of the wine's true character. Given that, we follow a more difficult course.



STEVE LEVEQUE, DIRECTOR OF WINEMAKING; DON MUNK, DIRECTOR OF VINEYARDS; AND KATHRYN WALT HALL, OWNER/VINTNER.



HALL
NAPA VALLEY

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our craft

“ In a league of its own when it comes to cost and availability... ”

— JAMES LAUBE, WINE SPECTATOR

HALL

Cabernet
Sauvignon



Napa Valley

our wines

NAPA VALLEY SAUVIGNON BLANC

We select fruit from a mélange of premier Napa Valley vineyard sites that consistently deliver complexity and vibrant acidity. The palate is bright, suggesting citrus compote laced with white pepper spice. The mouth-watering finish is crisp and long, its peachy citrus notes echoing into the next sip.



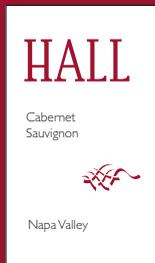
NAPA VALLEY MERLOT

Each year we meticulously select fruit from distinct vineyard sites throughout Napa Valley to craft the quintessential Napa Valley merlot. The result is a rich, vibrant wine with notes of raspberry, black cherry and hints of black spice. It is well-defined and balanced straight through its eloquent finish.



NAPA VALLEY CABERNET SAUVIGNON

This wine incorporates choice fruit from vineyards throughout Napa Valley—from the small rugged hillside sites of our partner growers to each of our estate vineyards. This wine is richly textured, with dense ripe, velvety tannins. Blackberry, crème de cassis, cigar box, and toasted coconut flavors persist through an echoing finish and is delicious now.



“KATHRYN HALL” CABERNET SAUVIGNON

Vintage after vintage, “Kathryn Hall” is characterized by its core of dark, succulent, Napa Valley fruit that creates a decadent interplay of elegance and richness. This wine crafted from a spectrum of legendary vineyards—from St. Helena to Howell Mountain, to our Estate Sacrashe Vineyard in Rutherford. The result is a symphonious, perfectly integrated wine with notes of black currant and candied violets cradled by soft, lingering tannins.



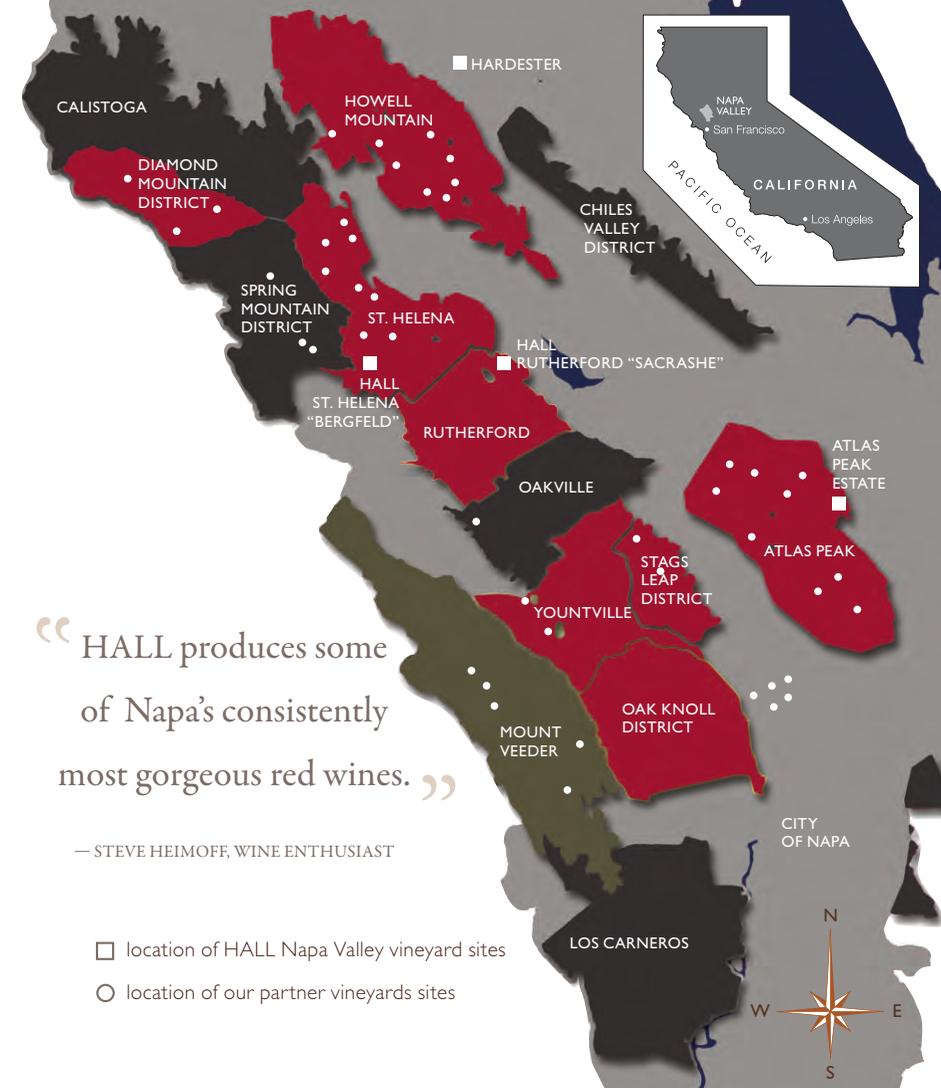
vineyard locations

NAPA VALLEY CABERNET SAUVIGNON – UNIQUE WINES FROM UNIQUE SITES.

While most wine consumers think of the Napa Valley as a whole, the varied topography, soils, microclimates, aspect, and elevation create distinctive wines that reflect the places from which they are grown.

We are fortunate to have partnered with over 70 winegrowers throughout Napa. Each vineyard is cultivated to our specifications by the region's leading viticulturists. These vineyards, coupled with our four Estate vineyards represent some of the most coveted viticultural sites and appellations ranging from Atlas Peak to Diamond Mountain. This array of premier fruit gives our team ultimate flexibility and range of wines to craft unique blends that are both delicious and compelling.

Each of our wines is crafted to encapsulate the essence of Napa Valley. The attentive nature of our farming and exacting techniques of our winemaking encourage an honest expression of the vine to resonate in the glass.



“HALL produces some of Napa’s consistently most gorgeous red wines.”

— STEVE HEIMOFF, WINE ENTHUSIAST

HALL NAPA VALLEY VINEYARDS

	SACRASHE	BERGFELD	HARDESTER	ATLAS PEAK ESTATE
SOIL SAMPLE				
APPELLATION	Rutherford 700'	St. Helena Valley Floor	Napa Valley 620'	Atlas Peak 800'–2,100'
SOIL TYPE	Volcanic Tuff	Alluvial Gravelly Loam	Alluvial Clay Loam	Residual Rocky Loam
FRUIT CHARACTER	Small, concentrated berries with intense flavors and tannins	Ripe and jammy, balanced by a firm, rich tannin structure	Vivid and focused, rich and fleshy with intense aromatics	Above the fog line, extended sunlight, cool temperatures and porous soils



HALL IS CALIFORNIA'S FIRST LEED® GOLD CERTIFIED WINERY AND OUR ESTATE VINEYARDS ARE CERTIFIED ORGANIC.