

20
22

HAYFORK Marsanne

 CATEGORY: Crisp Whites



HISTORY

Hayfork strongly believes that the hands of the farmer in the field lay the foundation necessary to produce a quality wine and they are proud to be a family whose past is deeply rooted in the soils of the land and valley.

The Lewelling's farming heritage runs deep and began when John Lewelling, a horticulturist by trade, settled the St. Helena family ranch in 1864. Whether growing walnuts, prunes, pears or grapes, the Lewelling family has been continuously farming their land for six generations.

100% Marsanne
Kenefick Ranch
Calistoga, Napa Valley
13.5% Alc by Vol



VINTAGE

RAINFALL: Average is 27 inches per year.

BLOOM: May

WEATHER: A long growing season marked by sunny, warm and dry days followed by cool evenings.

HARVEST DATES: August 30

GRAPES: Average Brix 22

SITE

A "removed bench" bookended by two canyons creating alluvial fans on each side, and well drained volcanic soils in the middle of the vineyard.

ELEVATION: 350 ft.

SOILS: Volcanic, gravelly loam.

VINES: Planted in the 1990s



Pack Size: 12/750ml
SRP: \$34

BOTTLING DATE: 02/23

The 2022 Hayfork Marsanne is light and vibrant with a pleasing crispness. Veritable brightness and minerality are balanced with subtle notes of citrus and a delicate jasmine finish. This wine is an alpine meadow on a summer morning- pretty, sprightly, and refreshing. The grapes are sourced from the sustainably farmed Kenefick Ranch in Calistoga where hot days and cool nights produce stunning whites.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Started in stainless steel, finished in neutral oak

BARRELS: Neutral oak barrels.

AGING: 4 months