We are so very delighted to be releasing our second vintage from this iconic vineyard. Hofer Ranch was planted in the pre-Prohibition days when Cucamonga Valley was a bastion of grape farming. “It took a lot of acres to raise a family” says current steward Paul Hofer III, whose Grandfather planted the vineyard. It was 960 acres in its heyday, and now just 6 acres remain. Planted in sand, a root structure 35 feet deep, surrounded by ancient Eucalyptus and Pink Peppercorn trees; this is one of the most remarkable vineyards I have ever seen. Abutting the Ontario Airport…

These own-rooted, head-trained vines have been farmed organically since day dot. Due to the California drought we missed out on fruit in 2015 and 2016, and were delighted to be reunited with the Hofer wooden boxes in 2017. 100% de-stemmed fruit, aged in neutral barrique for 11 months. Bottled in flint to highlight the incredible shade of ruby these old vines produce.

tasting notes: Hibiscus, vetiver and white tea