



HOP KILN
WINERY

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**HOP KILN WINERY POURING MORE THAN THIRTY YEARS OF
EXPERIENCE INTO AWARD-WINNING WINES**

Healdsburg Historic Ranch Serving Wine Enthusiasts since 1975

(Healdsburg, CA) – California’s Historic Landmark #893 is more widely known these days as Healdsburg’s popular Hop Kiln Winery. Founded in 1975, the ranch dates back to the mid 1800’s. Inside the Hop Kiln you won’t find hops processing (not since 1950), instead you’ll find a “winery with vintage appeal, defined by tradition as well as the soil” according to the San Francisco Chronicle. Hop Kiln’s single varietal and proprietary blends have a large loyal following, the product of more than 30 years of wine production. Hop Kiln is located at 6050 Westside Road in Healdsburg. The phone number is 707.433.6491, and the website can be found at www.hopkilnwinery.com

Hop Kiln, long known for their consistent and gorgeous releases, have a flare for the proprietary blend offering tremendous value with prices ranging from \$15-\$25. The very attractive floral, spicy and bright white Thousand Flowers, whose 2008 vintage took a Silver Medal and ‘Best of Class’ at the California State Fair could have a few or all of the following varietals in this proprietary blend: Chardonnay, Gewürztraminer, Sauvignon Blanc, Muscat Canelli, or Chenin Blanc. Gold medal-winning Rushin’ River Red is an ever-evolving blend of Syrah and Grenache that produces the dense, seductive, and earthy final product which took the gold medal at the 2008 San Francisco Chronicle Wine Competition. Hop Kiln’s 2007 North Coast Sauvignon Blanc, from Rosetti Vineyards in Mendocino, offers stunning aromas and bright flavors of citrus and pear. New additions include a Grenache, Malbec and Sauvignon Blanc.

Hop Kiln's *Thousand Flowers*, *Big Red*, receiving a Silver Medal at the 2009 California State Fair and Sauvignon Blanc wines are nationally distributed to restaurants and wine shops. However most of the wine is sold at the winery, a long-time favorite destination of both wine country locals and visitors to Sonoma County or through Hop Kiln's Winery's Wine Clubs. Making an excuse to visit is easy, as the winery has a steady stream of events like Sonoma's Wine Country Weekend, or members-only pick-up parties. The Tasting Room at Hop Kiln offers a large variety of branded gourmet treats including mustards, vinegars and pesto, in addition to offering an array of local cheeses, breads and charcuterie. Hop Kiln's culinary offerings pair perfectly with their award-winning wines, as well as with the lush, riverside, customers-only picnic area that beckons just outside.

As much as the proprietary blends make up a large part of Hop Kiln's past, the introduction of HKG wines sold exclusively through the winery, gives a peek into the future. The geographically-blessed Westside Road winery looks to join the ranks of Russian River royalty, and began the process of replanting the 248-acre property with mostly Burgundian brood: Pinot Noir and Chardonnay. Meticulous vineyard care by manager David Smith, coupled with the talents of burgeoning, 24 year old winemaker Chuck Mansfield, will result in an all-estate production of HKG by 2010. In the meantime, HKG seeks to maintain the early buzz set-off by the inaugural release of its 2004 Estate Pinot Noir, which received 93 points and Editor's Choice from the Wine Enthusiast in May of 2007. The 2006 HKG Sonoma County Pinot Noir received a 91 point score from the Wine Spectator and 91 points from the James Beard award-winning publication, the PinotReport, in July 2008.

About Hop Kiln

Hop Kiln Winery is committed to preserving the property's colorful past and adventurous spirit, as well as realizing the full potential of their incredible real estate. Producing two brands – Hop Kiln and HKG – the winery's first Hop Kiln release was in 1976, and the premium line HKG debuted in 2006. The tasting room is open year-round from 10am to 5pm daily, closed on New Year's, Easter, Thanksgiving, and Christmas. Customers are encouraged to enjoy Hop Kiln's wine and readymade gourmet offerings in the beautiful picnic area. Directions and more information can be found by visiting their website at www.hopkilnwinery.com.

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