

Hayley Vineyard is located halfway between the towns of Philo and Boonville on Highway 128 in Mendocino County. Taking advantage of the cool Pacific Ocean fog that funnels in from the west toward Boonville, Hayley is ideally positioned to produce world-class Pinot Noir.

The loamy soil is currently planted with 59 acres of Dijon 115, 667 & 777 and heritage (Pommard, Martini) clones on stingy Riparia Gloire rootstock. The planting density is over a thousand vines per acre so the competition for nutrients is fierce. The vineyard is sloped slightly to the east.



Vineyard canopy develops during June 2008.
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Mendocino AVA / Anderson Valley AVA lies within an overall cool coastal climate. Anderson valley includes two separate and distinct macroclimates, both of which are suitable for producing naturally balanced wines with intense darker fruit flavors and relatively high acidity.

Midway between Philo and Boonville steep hills crowd in from both sides. This marks the point where summer fog usually stops. West of this spot, and closer to the Pacific Ocean, there is greater rainfall, more night and morning fog and warm summer days. This is "down-valley" to the locals, who call its western point the "deep end". It's a classic Region 1 climate zone which is ideal for cool-climate varieties like Pinot Noir.