



Trefethen Family Vineyards
Heart of the Family. Soul of the Estate.

One of Napa Valley’s pioneering wineries, Trefethen Family Vineyards crafts distinguished estate grown wines that express the unique spirit of their land, vines, and people. The dedication of the Trefethen family is manifest in every aspect of the operation, from the soil to the table, including sustainable farming, thoughtful winemaking and gracious hospitality.

Three Generations

In 1968, when Eugene and Catherine Trefethen purchased farmland just north of the town of Napa, their property—like much of the valley at the time—contained orchards and hayfields in addition to vineyards. Demonstrating an uncanny vision for the future of the valley, they began to plant vineyards across the estate, focusing on the quality varieties that they enjoyed drinking, including a variety that was rather rare at the time: Chardonnay.

In 1973, Eugene and Catherine’s son John Trefethen and his new bride Janet began making wines from the estate, breathing life back into a historic winery on the property. At the Gault Millau Wine Olympics, held in Paris in 1979, the 1976 Trefethen Chardonnay was declared “The Best Chardonnay in the World.” John and Janet built on this early success, finding fans for other Trefethen wines—including Cabernet Sauvignon, Dry Riesling, and Merlot—and their wider efforts played a pivotal role in turning the Napa Valley into the world-class wine and food region it is today.

More recently, John and Janet’s two children—Hailey and Lorenzo Trefethen—became the third generation of the family to steward the estate. Steadfast in their family’s commitment to an ever-deepening knowledge of their legendary Oak Knoll District vineyards, Hailey and Lorenzo help lead a team that thoughtfully refines their winemaking approach, vintage after vintage, building on a legacy of estate grown wines of remarkable quality and integrity.

The Estate

Trefethen Family Vineyards is truly a rarity in the Napa Valley: a winery that grows, vinifies, and ages all its wines entirely on a property shepherded by a single family for multiple generations.

Built in 1886 and lovingly restored by the family, Trefethen’s historic winery building is on the National Register of Historic Places and sits in the center of the 400-acre Main Ranch. Located just east of Highway 29, in between the towns of Napa and Yountville, this valley-floor property forms the heart of the Oak Knoll District. Notably cooler than up-valley regions like Oakville and Rutherford, Oak Knoll’s proximity to the San Pablo Bay creates an uncommon climate, a “sweet spot” where both early-ripening varieties like Riesling and Chardonnay, as well as late-ripening varieties like Merlot and Cabernet Sauvignon, can thrive. Over the past five decades, Trefethen has carefully identified the ground that best suits each variety, taking advantage of an extraordinary diversity of soils, including the Dry Creek alluvial fan, in order to grow each variety to its full potential.

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Also in the Oak Knoll District, nestled within a notch in the Mayacamas Mountains, is Trefethen's exceptional Hillspring property. On hillsides surrounding a spring-fed creek, 40 acres of red Bordeaux varieties take advantage of slightly warmer temperatures and rocky soils to grow powerful, intense fruit that maintains the twin Trefethen trademarks of balance and brightness.

To farm both properties, Trefethen employs its own full-time vineyard crew, extending the concept of sustainable farming to include a sustainable workforce. With many employees having literally decades of experience with Trefethen, the vineyard team draws on a remarkable depth of knowledge to produce high quality fruit in the context of each vintage's unique weather and growing season.

The Wines

Trefethen wines lead with astonishing freshness and verve, a benefit of the cool climate of the Oak Knoll District. Winemaker Bryan Kays aims to express the unique attributes of each vineyard block with transparency and subtlety, emphasizing bright fruit flavors and lively acidity.

Signature Series

At the center of Trefethen's winemaking efforts are their Signature wines: Dry Riesling, Chardonnay, Merlot, Cabernet Sauvignon, and Dragon's Tooth. These wines can be enjoyed at the winery, as well as discovered in select wine shops and fine restaurants around the world.

Vibrant and refreshing, Trefethen has long championed a distinctively dry style of Riesling. Once more common in the Napa Valley, the grape remains a delicious Trefethen eccentricity, marvelously food friendly and a true family favorite. Trefethen is more broadly known for their other Signature white, however: their groundbreaking Chardonnay which helped bring attention to a young Napa Valley winery when it triumphed in Paris. Remaining true to its roots, this wine is defined in the vineyard, showcasing bright citrus and stone fruit supported by a restrained winemaking approach.

Of more recent but now equal renown is the Trefethen Cabernet Sauvignon, the main focus of the family's efforts in the vineyard over the past few decades. A particularly elegant expression of Napa Valley Cabernet Sauvignon, it is a wine of power and poise, integrating dense dark fruit with a lively peppery spiciness. Trefethen Merlot displays a similar winning complexity, with brilliant red fruit playing off of dark earth and floral notes, all wrapped in velvety tannins. The most recent addition to the Signature reds is Dragon's Tooth, a unique blend based on Malbec and Petit Verdot, where intense, rich fruit melds with dark, brooding, brambly notes to create something utterly unique.

Small Lot Series

Trefethen's Small Lot Series showcases their smaller production and occasionally experimental wines. These exclusive wines—like the aromatic Sauvignon Blanc, the spicy Cabernet Franc, and the ever-changing OKD blend—await guests who purchase directly from the winery, either in person, over the phone, via club membership, or online.

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The Legacy Collection

The Legacy Collection honors the three generations of Trefethens who continue to inspire the estate. Each wine has a unique story, specific intention, and expressive personality. Together, these distinct wines reflect the very best of Trefethen Family Vineyards.

Katie's Acre draws on an old Wente clone of Chardonnay specially selected from Larry Hyde's vineyard and planted around a majestic walnut tree that Catherine "Katie" Trefethen cherished. The Cowgirl & The Pilot, honoring Janet and John Trefethen, showcases the family's genius with Merlot. At the very top perches a Cabernet Sauvignon called HāLo, a blend of the very best barrels from Hillspring and named after Hailey and Lorenzo Trefethen. HāLo has been named "Red Wine of the Year" by *Connoisseurs' Guide to California Wine* an unmatched four times.

Looking Ahead

The future of Trefethen lies in its people. Through a shared passion for the vineyard and the authentic relationships formed through the land, it's the people who are the heart of Trefethen and trusted to nurture the soul of the estate.

A dedicated team, led by CEO Jon Ruel works diligently to turn the family's vision into reality. Having started in the vineyard as their viticulturist, Jon has transitioned from cultivating vines to cultivating the success of Trefethen's employees. Working closely with Hailey and Lorenzo, Jon is charting a path for the company that honors Trefethen's legacy while embracing its future.

The estate remains essential. Every vintage is a new data point, and every year leads to more precision in the vineyard, finer detail and more understanding. It also leads to new experiments, as Trefethen builds on its knowledge. This ethos of constant improvement is driven by an innate curiosity and a pioneering spirit that pushes them ever forward.

Visiting Trefethen

A visit to Trefethen Family Vineyards is an extraordinary experience, beginning with the long tree-lined driveway flanked by their estate vineyards. Tastings are conducted inside the atmospheric historic winery or outdoors in the fresh air of their beautiful courtyard. From the Dry Riesling to HāLo, Trefethen's wines are bright on the palate and known for being food-friendly and cellar-worthy. To experience these wines right where the grapes are grown and the wines are crafted is truly memorable.

In the main tasting room on the second floor of the historic winery, guests savor the estate grown wines under soaring redwood ceilings, with a view of the vineyards just outside. Various tasting flight options are offered (all \$40) seven days a week from 10 a.m. - 4:30 p.m. and they are conducted by professional wine educators.

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Wine & Food Experiences

With wines that are made to go with food, and a long culinary history that includes hosting the Napa Valley Cooking Class for more than 20 years, the wine and food experiences at Trefethen provide the ultimate immersion into the estate. Drawing inspiration from the expansive estate gardens, Winery Chef Chris Kennedy creates dishes that celebrate the integrity of the ingredients while complementing the beauty, balance and brilliance of Trefethen's wines.

Surrounded by gorgeous gardens, the Villa is now home to Trefethen's *Reserve Tasting* (\$65). This former Trefethen family residence, built in the early 1900s, is a fine example of the Arts and Crafts Movement in California. After checking in at the Historic Winery, guests are escorted to the Villa for this tasting of limited-production wines, including their award-winning Reserve Cabernet Sauvignon. The inclusion of a charcuterie board with cured meats, local cheeses, and their own estate grown preserves provides a delightful experience of balanced flavors, enhancing the enjoyment of these special wines. The 90-minute experience is offered daily.

For guests looking to experience the full range of flavors at Trefethen, *Taste the Estate* (\$100) showcases the full bounty of the estate—from the garden to the glass. After a brief tour of the historic winery and estate gardens, guests are guided to the Villa. In the dining room, where the family celebrated holidays together, or on the deck overlooking the garden when the weather permits, each wine is presented with a delectable bite from Chef Chris Kennedy. The 90-minute tasting is offered daily and features five wines. Bespoke wine and food experiences are also offered upon request. These tastings are unique, personalized, and fully customized to specific preferences.

The evenings are glorious in the Napa Valley, and *Twilight at Trefethen* (\$200) is perfect for guests that are looking to celebrate a special occasion or simply want to relax in a fully private setting. With only one booking available each night, guests have the estate to themselves for a private tour followed by the full *Taste the Estate* experience - five of our finest wines paired with sublime bites crafted by Winery Chef Chris Kennedy. Offered every Thursday and Friday evening (other nights upon request).

Virtual Experiences

For guests looking to connect to the estate remotely, Trefethen offers a variety of interactive virtual experiences, including private wine tastings (starting at \$25 per household), cook-alongs (starting at \$100 per household), and fully curated culinary experiences (starting at \$500 per household). These experiences are scheduled through the concierge at 707-255-7700 or athome@trefethen.com.