

Forrest Hall Farm and Orchard



Forrest Hall Farm and Orchard – St. Mary’s County

Forrest Hall Farm wine grapes are used in our Breton Bay Breeze.

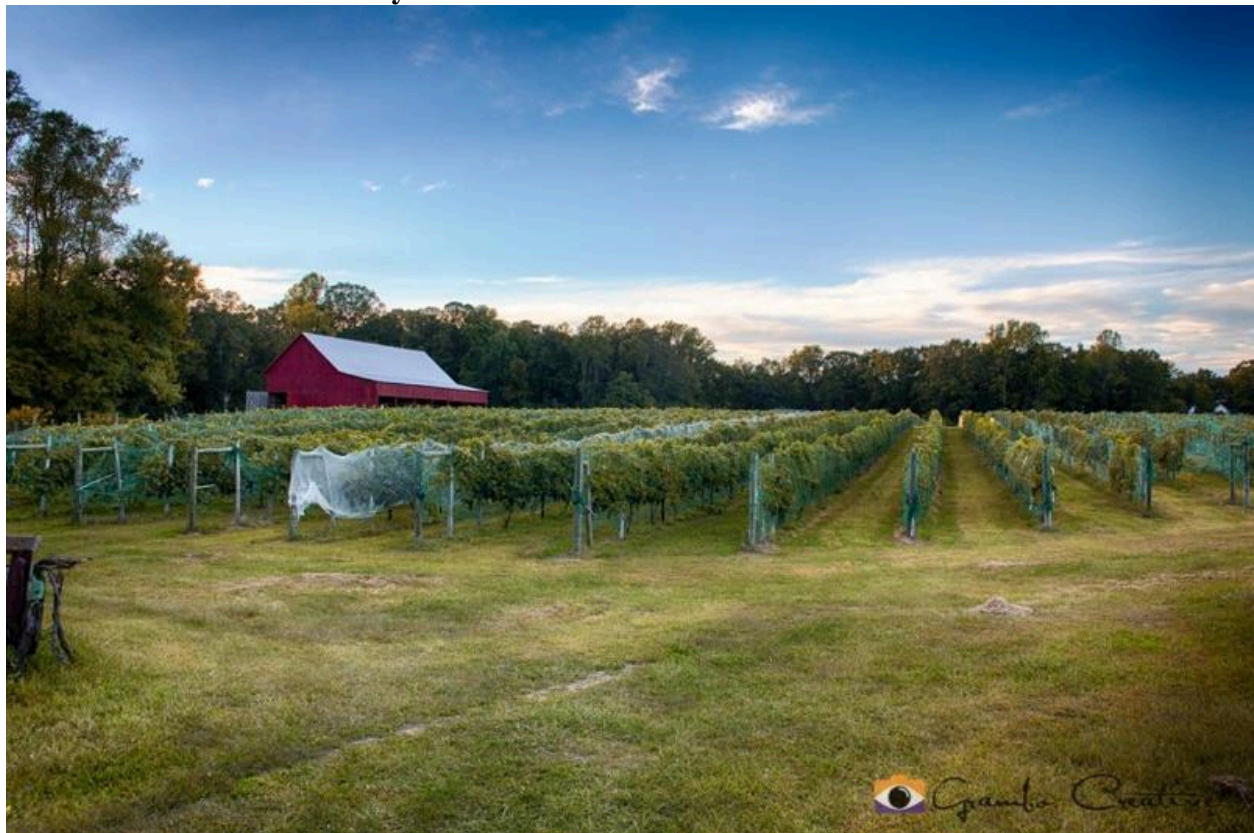
Forrest Hall Farm has been in the Wood family for just short of 100 years. It has a history of tobacco production that stretches back for more than 250 years. Forrest Hall is a family

farm of about 100 acres owned by Joe & Mary Wood and operated by the Woods and their three children and their families (7 grandchildren).

Wine grape production became part of the farm's diverse operation in 2005 as the farm transitioned from tobacco to less traditional forms of agriculture that include agri-tourism & ag education, fruit orchards, u-pick operations for both fruits and vegetables, a retail farm shop, a half acre state-of-the-art greenhouse, traditional hay and corn crops and just over 5 acres of wine grapes. Primary varieties grown include Chambourcin, Cab Franc and Cayuga White. The farm is open to the general public from strawberry picking time in May through grape harvest time and on to fall harvest activities time. The retail shop closes in November of each year.

Mary and Joe are part of the original 7 founding members of the Southern Maryland Wine Growers Cooperative and all three of their children are grower members of the coop. The entire family is involved in the coop's development and operation of the new Port of Leonardtown Winery.

Forrest Hall Farm is part of the Maryland Agricultural Land Preservation Foundation and was awarded the St. Mary's County Agricultural Land Preservation award in 2004. The farm hosted a vineyard tour from Australia's Neufield Scholars in 2008.



Look for us on-line: www.forresthallfarm.com



Main grape varieties:

Chambourcin - A late-ripening grape that may produce a highly rated red wine when the fruit is fully matured. Chambourcin requires a long growing season and a site less subject to low winter temperatures. The large, moderately loose bunches set medium sized blue berries. Chambourcin is versatile for wine making, producing wines that are fruity with somewhat spicy undertones.

Cayuga White – One of the most productive and disease-resistant varieties. This versatile grape can be made into a semi-dry or sweet wine emphasizing the fruit aromas, or using oak aging, into a dry, less fruity wine.

Cabernet Franc – Produces blue-black berries that ripen late in season. One of the more winter hardy vinifera varieties, it produces a very aromatic red wine that is softer than the wines of Cabernet Sauvignon. It is also used as a blend in Bordeaux style wines. Varietal descriptors include cherry, clove, dill, violet, spice and berry.

Vidal Blanc – Vidal Blanc is a productive white wine grape with small berries borne on very large, compact tapering clusters. Late spring bud break, good cold hardiness, and well suited for a variety of climatic and soil conditions.

