CAMP

‘California’s Holy Grail:
The Good $20 to $30 Wine’

-The Pour 2026

‘Kenny Likitprakong is a beast. An experienced vineyard master and a diversely gifted wizard in the cellar, I challenge you to name anyone in California bottling a broader and more consistently delicious arsenal of fairly priced, eco-friendly and truly hand-crafted wines.’ – Master Somm Ian Cauble

Year Founded: 2011

Region: Sonoma

Winemaker/Owner: Kenny Likitprakong

Known For: A value-driven approach to affordable, sustainable/organic table wines from unique vineyard sites.

-Certified Organic-

Camp Wines were created by the Hobo Wine Co. in 2011 to showcase the quality and value of Sonoma County wine. We work with top growers and vineyard managers in very high quality and responsibly farmed, though lesser known, vineyards throughout Sonoma County to produce delicious, approachable, and affordable wines. Like Hobo, the Camp wines employ native yeasts and malolactic bacterias for the primary and secondary fermentations without the use of commercial fermentation aids or additives. The wines are aged in real oak barrels and/or stainless steel tanks vs. alternatives or flavoring agents.

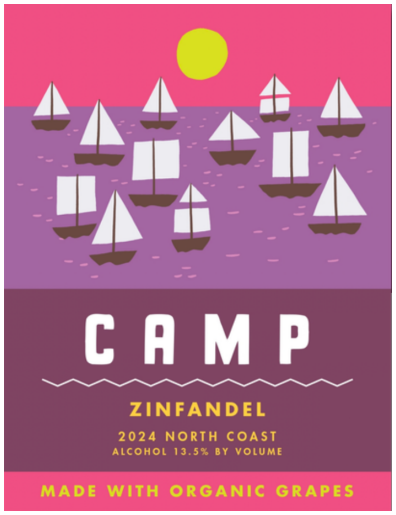




2024 Chardonnay, Sonoma County

The 2024 Camp Chardonnay is 65% Chardonnay from our new (not so new anymore) planting of Chardonnay at the Vecino Vineyard in Potter Valley, 27% from a blend of very old vines at Lolonis in Redwood Valley, 2% from the Brosseau Vineyard in the crushed granite and limestone soils of Chalone and 6% Aligote also from Vecino. The various lots were fermented in a combination of stainless steel tanks and neutral French oak barrels, then racked to all older French oak barrels and left sur lies until the completion of the malolactic fermentation, and finally brought back to stainless for the complete blend and bottling.

“Many people say they don't like California Chardonnay because they imagine them as oaky or buttery - outdated stereotypes of the wine. Sure, oaky, buttery Chardonnays exist, but serve them this easygoing bottle, and quite a few may be shocked. It's rich yet limber, refreshing and appetite-whetting, without oakiness or buttery flavor. It's made from organically grown grapes, primarily from the Potter Valley in Mendocino County. Camp is an imprint of the Hobo Wine Company, which makes terrific, modestly priced wines and has an admirable statement of values.” - The New York Times

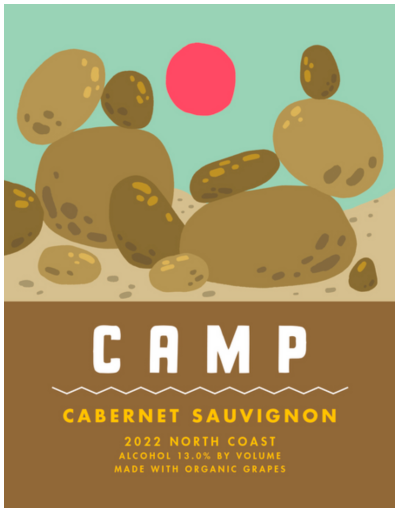


2024 Zinfandel, Sonoma County

'Year's Best U.S. Zinfandels' - Wine&Spirits 2020

'Affordable and refreshingly light-bodied. Stock up for parties.' - Wine Enthusiast

The 2024 Camp Zinfandel is 93% Zin from two vineyards in Dry Creek Valley that we farm, Larrick and Chen and 7% from the Lolonis Vineyard in Redwood Valley. All lots were fermented in stainless steel tanks with some stem inclusion And moderate temperatures to control extraction and then aged in French oak barrels of varying ages until bottling.



2023/2024 Cabernet Sauvignon, North Coast

'Best 20 Wines Under $20' - New York Times

'A screaming deal. Well worth case-stocking in one's home.' - Wine Enthusiast

Cabernet Sauvignon from various vineyards across the north coast.
All lots were fermented in stainless steel with a minimal 1-2 punchdowns or pumpovers per day and aged in neutral French oak barrels.



2024 Camp Merlot, North Coast

'This is an amazing wine at this price point. Stock up.' -Wine Enthusiast

'Top Wine - Everyday Wine Award' -Slow Wine Guide 2020

The 2024 Camp Merlot is 90% organically farmed Merlot from the Morrison Vineyard in Sonoma Valley and the Gibson Vineyard in Mendocino and 10% Cabernet Sauvignon from the organically farmed Lolonis Vineyard in Redwood Valley and Martorana Vineyard in Dry Creek Valley. All lots were fermented in stainless steel tanks with moderate temperatures to control extraction and then aged in French oak barrels of varying ages.