

FARM FRESH VEGETABLES
AND HERB

SONOMA HILLS

PETALUMA FARM CALIFORNIA



ABOUT

Sonoma Hills Farm is a premium craft cannabis farm and culinary garden on 40-acres of land in the Sonoma Valley's Petaluma Gap appellation, one of the nation's premier wine terroirs.

Sonoma Hills Farm strives to be a cultural and educational intersection of small farm cannabis and traditional agriculture. The farm will cultivate and produce world-class cannabis for people who are passionate about the plant, from discerning consumers to those in the high-end culinary and hospitality industries.

HISTORY

Sonoma County's rich agricultural history began in the early 1800s with the arrival of Russian farmers in the north county, but a boom occurred in the middle of the century thanks to the Gold Rush. Many pioneers traveling to California in search of gold discovered the area's fertile farmland instead. With nearly 300,000 new residents in Northern California, the demand for food and drink skyrocketed. Wheat, apples, pears, cherries, and prunes took to the land well and flourished. Thirsty gold miners fueled Sonoma's growing ranks of vineyards and wineries.

The Gold Rush population boom wasn't just human; at its peak, there were three million cattle and six million sheep grazing in the state. (To this day, our herd of Highland Cows and neighbor's sheep graze our property and those nearby, providing a natural fire suppression system.)

In 1922, a chicken farm was constructed on our plot of land, joining thousands of others in Petaluma as part of a booming egg industry that would peak in 1945. The previous owners couldn't resist putting some special plants in the ground. In 1975 and 1981, they grew the country's largest pumpkins. And if you do some online sleuthing, you'll deduce some personal-use cannabis plants appeared over the years, too.

In 2017, we bought the parcel Sonoma Hills Farm sits on from a family who had owned the land for over a century. In September 2019, the farm was granted the first one-acre conditional use permit for a cannabis grow in Sonoma County with plans for the first harvest in late 2020. We are proud to carry the long tradition of Sonoma County cannabis and work to bring forward unique strains that complement the region's specialty food and wine industry.





THE FARMER

Aaron Keefer leads on cultivation and production, having most recently served as the lead culinary farmer for the Thomas Keller Restaurant Group (TKG), which includes famed, 3-Michelin Star restaurant, The French Laundry, in Napa, California. In the restaurant world Keefer built a reputation as one of the most respected gardeners in the industry.

In addition to cultivating premium cannabis derived from both classic and unique strains, Keefer will also create a smaller version of a culinary garden with the opportunity to showcase how cannabis is synergistic with traditional farming and can be integrated into a farm-to-table lifestyle.

THE FARM

Cannabis cultivation will be a total of one acre of land split between two locations on the property: a 28,560 sq/ft outdoor cannabis garden farmed with dry farming techniques, and a 10,000 sq/ft state-of-the-art closed environment agriculture (CEA) greenhouse for cannabis cultivation with an attached 5,000 sq/ft facility for indoor cultivation, plant propagation and strain development. The outdoor plot will occupy the old footprint of three large chicken barns.



THE PLANT

The Farm is designed, and will continue to be built, to exceed expectations for this type of operation, from farming methods and land preservation, to energy and water conservation. Using exceptional sustainability practices and by being good stewards of the land, the Sonoma Hills Farm team hopes to lessen the stigma against cannabis and educate the community on the promise of the plant, as well as the important role it will play in the future of small agriculture in Sonoma County.