



NEYERS

CHARDONNAY

El Novillero Vineyard
Carneros District

2016



At Neyers Vineyards, we've been a fortunate beneficiary of the surge in appreciation for Chardonnay. In 1992, we made our first Chardonnay under the Neyers label, opting to produce it in a way that would reflect both the pride we have in our wines and the respect that we have for traditional French winemaking. Many people have helped us over the years—grape growers, equipment manufacturers, cellar workers, consultants, and leading the way, our winemaker, Tadeo Borchardt. We just released our 2016 Chardonnay “El Novillero”, a single vineyard bottling made from grapes grown by the Sangiacomo family on the Sonoma Carneros ranch owned by Bruce, Nancy and Sandy Donnell. This remarkable piece of land, in the hills at the western boundary of Carneros, is ideally suited for Chardonnay. At 250 feet elevation, it faces southeast over the San Francisco Bay and enjoys the mild weather and frequent fog cover characteristic of the region. The soil is a mix of gravel layered with clay and loam, so we find a streak of minerality in the wine. It's joined by the complex aromas of tropical fruit from the fermentation, and butterscotch from the combination of malo-lactic and French oak barrel-aging. This wine is a reflection of what we have learned over the past 30 years about growing Chardonnay grapes and making wine from them. Jacques Pepin, a popular author, instructor, TV chef, and culinary innovator taught a generation of followers to cook, but his predictions that Chardonnay would soon become the most popular wine in America helped to inspire a generation of winemakers to bottle great Chardonnay.

ORIGIN: Carneros District

VINEYARD: El Novillero

COMPOSITION: 100% Chardonnay

CASES PRODUCED: 322