



NEYERS

CHARDONNAY

Chuy's Vineyard
Sonoma Valley

2016



THE WINE AND THE MAN BEHIND IT

“Chuy Ordaz is one of those rare figures that soon after you’ve met him you realize that you’re in the presence of someone special. He’s remarkable in many ways, but the characteristics that set him apart are not immediately apparent. On the face of it, he’s a humble grape farmer in Sonoma County, yet his personality and background both grow increasingly complex as you dig a bit deeper into his vineyard genius. We met for the first time when Tadeo and I toured the Vendimia Vineyard Chardonnay with Chuy in 2010. On several occasions that morning Tadeo and I nodded at one another, knowing that we were onto something important. I look forward to that annual vineyard tour and lunch meeting with Chuy. Even I show up with a list of vineyard questions now.

Our relationship continues with the fruit from John Fisher’s vineyard near Glen Ellen, which we now call Chuy’s Vineyard on our label. The parcel is a steep, southwest facing slope that climbs to over 1,000 feet elevation at the county line on Mt. Veeder. The vines are 50–60 years-old, and bear a light crop of small-berried fruit that ripens evenly, a week or so earlier than the Chardonnay we harvest from the Carneros District. In 2016 we picked two tons on September 1. The low yields ensure naturally high acid levels, and the rocky soil gives us lower than normal Nitrogen levels in the juice, which slows down the fermentation. The fermentation takes place in 60-gallon French oak barrels, and we add non cultured yeast, relying instead on the wild yeast trapped on the skins of the grapes. We normally expect the Chuy’s Chardonnay to ferment for four–six months, and the glycerol level is correspondingly high as a result, making for wine that has rich structure and pleasant texture. It reminds me of some of the bottlings of Corton-Charlemagne I’ve enjoyed in the past. The rocky soil of that hillside parcel adds plenty of minerality to the fruit, so unlike the tropical elements in our Carneros bottlings, we typically find more of an exotic butterscotch flavor, with hints of crème brûlée, toasted bread, and hazelnut, a lovely component in white Burgundy that the French refer to as “Noisette”. We recently opened a magnum of the 2010 Chardonnay from this vineyard and were struck by the way it had developed. From the crop of two tons, we bottled 106 cases.” –Bruce Neyers

ORIGIN: Sonoma Valley

VINEYARD: Chuy’s Vineyard

BARREL PROGRAM: 40% new French oak, 60% used French oak

COMPOSITION: 100% Chardonnay

ALCOHOL: 13.6%

CASES PRODUCED: 106

neyersvineyards.com

© Neyers Home, LLC, St. Helena, CA