



# NEYERS

## PINOT NOIR

Roberts Road  
Sonoma Coast  
2016



### A WINE WITH A SENSE OF PLACE

“Our Roberts Road Pinot Noir grapes come from vines which are a direct descendent of ones grown in the heart of Burgundy, a “Selection Massale” source, that was brought to the United States from a Vosne-Romanee by Joe Swan in the early 1960’s. The vines were never heat-treated or cloned. This is especially important for Pinot Noir.

We find all the necessary characteristics for spectacular Pinot Noir in one block of the Sangiacomo Family’s Roberts Road Vineyard—correct soil, proper climate, and the right plant material. This Sonoma Coast soil is basalt, mixed with clay and gravel. The summer climate is almost inhospitably cold.

We harvest the fruit from this block of vines by hand before we carefully sort the berries. We remove about 50% of the stems and ferment in open top fermenters using native wild yeast. We punch down the cap manually several times daily. The wine is subsequently aged for one year in 60-gallon French oak barrels.” —Bruce Neyers

ORIGIN: Sonoma Coast

VINEYARD: Roberts Road

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

COMPOSITION: 100% Pinot Noir

CASES PRODUCED: 164