



# NEYERS

## CARIGNAN

Evangelho Vineyard  
Contra Costa County

2016



### OUR STEP INTO ANOTHER WORLD

“In 2007, Tadeo Borchardt and I visited Corbières, in the south of France near Narbonne, where we were to meet with Maxime Magnon. His property is modest—as is almost everything in this part of southern France—and his wines were unknown. Not for long, I was to learn. We arrived in mid-morning, and Maxime emerged from the building and told us to stay put. We were going on a short drive to his vineyards for lunch. A few minutes later we arrived at the vineyard, parked, and then hiked to the top of a vine-covered plateau with several tables and a fire made of vine cuttings burned nearby, where a young man was grilling a paillard of beef—breast of veal it turned out. On the table was a collection of wine glasses along with several open bottles of wine. Loaves of crusty fresh baguette covered the table as well, as did a half-dozen bottles of olive oil, and several platters of Maxime’s home-cured olives. The meal was a stunner. As we began to taste through his wines, Maxime cautioned us that all three of his reds were made largely from old-vine Carignan, but in each case the soil was different, and since he farmed without mechanical help—using only his farm animals; cows, oxen, horses, goats and sheep—each parcel also reflected its individual farming techniques. We tasted Carignan grown on sandstone, schist, clay and limestone. Each wine was brilliantly made, and each was distinct. The flavors were fresh and bold, but there was a striking, bright tone in each, carrying flavors that were soft and delicious, followed by a long, complete finish. I had never before tried anything quite like them. We drove back to town to tour his cellar. Someone asked what was his secret. He shrugged. There is no secret, he said. Anyone can do this with old-vine Carignan. Yields must be kept low, farming must be natural, and the wines must be free of additives, and allowed to express themselves purely. We left shortly after, and I think everyone in the group was slowly shaking their head, and muttering under their breath. We had just witnessed a life changing moment. I turned to Tadeo and remarked, “this was one of the most illuminating winery visits of my career.” A week later we were home, and Tadeo called, “I found a guy who owns a vineyard with 120-year-old Carignan vines,” he reported, “he’d like to sell us the grapes. Are we interested?”

Indeed we were, and we’ve been buying grapes from the Evangelho vineyard ever since. These vines are now approaching 140-years-old, we get only a few tons each vintage, and we ferment the fruit naturally in an open-top fermenter, using only native, wild yeast. The grapes are all crushed by foot—not machine—and after a 45-day maceration, the wine is aged for one year in neutral French oak barrels, then bottled unfiltered the following July. The finished wine offers much of what I found charming in the Carignan of Maxime Magnon, and the bright, fresh flavors introduce an element rarely seen in wines made from other varieties.” —Bruce Neyers

ORIGIN: Contra Costa County

VINEYARD: Evangelho Vineyard

BARREL PROGRAM: 100% neutral oak

COMPOSITION: 100% Carignan

ALCOHOL: 13.4%

CASES PRODUCED: 142

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