



NEYERS

CARIGNAN

Evangelho Vineyard
Contra Costa County

2017



“Our work with Carignan grapes at Neyers Vineyards has been among our most gratifying projects. Inspired by Maxime Magnon, the enormously talented winemaker from Villeneuve les Corbières in the south of France, we harvested these grapes in late August from the 140 year-old vines of the late Frank Evangelho. We retain 100% of the stems, and in order to ensure that none of them are broken during the processing, we crush these grape exclusively by foot, not machine. The color slowly becomes a beautiful bright red, while the aroma is a mix of fruits with an underlying note of earth and mineral. The alcohol this year is a modest 13.6%, and the total acidity is a near-perfect 0.70%. After a 45 day maceration in the open-top fermentation tank, the wine is aged for one year in used French oak barrels. Carignan is a widely popular grape in the south of France where it finds a home in almost every wine growing region, from Languedoc to Roussillon to Provence, and the southern Rhône appellations such as Châteauneuf du Pape and Vacqueyras. It adds flavor and body, along with an attractive earthiness that is the base of many of these wines. At Neyers, we treat it with enormous respect and produce a wine unique to California, one that gives us immediate satisfaction but provides an aging opportunity not regularly encountered. You simply must try this wine to experience its grand character.” —Bruce Neyers

ORIGIN: Contra Costa County

VINEYARD: Evangelho Vineyard

BARREL PROGRAM: 100% used French oak

COMPOSITION: 100% Carignan

ALCOHOL: 13.6% pH: 3.52 TA: 0.70 g/100mL

CASES PRODUCED: 138