



NEYERS

SAGE CANYON California Red Wine

2017



“The red wines from the southern Rhône Valley of France have always been favorites of mine, since Bal Gibson—the late owner of Connoisseur Wine Imports—introduced me to them in 1970. Soon after Tadeo joined us at Neyers 16 years ago, I learned that he too was a fan of these fascinating blends made in a string of villages stretching from Orange to Arles, from a blend of grapes well suited to the dry, rugged conditions that exist throughout much of California. Grenache, Carignan, Syrah and Mourvèdre are the most frequent partners for the wines of Châteauneuf du Pape, Gigondas, and Lirac, and these varieties required a lot of searching to find in our home state. Locate them we did, though, and we’ve been making this Sage Canyon Red blend ever since. The Carignan—made from 140 year-old vines in Oakley—leads the way comprising 45% of the finished wine. The Grenache component comes from the Sierra Foothill AVA of Clements Hills in Calaveras County, and makes up 25%. Mourvèdre from southern Sonoma County is 15%, and the Syrah from Santa Lucia Highlands is the remaining 15%. All four grapes are crushed by foot with 100% stem retention, fermented with native yeast, and each is made as a pure variety. Tadeo usually assembles the blend in April following the harvest and we look to bottle—unfined and unfiltered—in late summer, after about a year of aging in neutral barrels. The finished alcohol is 13.6%, and total acidity is an attractive 0.57%. We love it’s bright ruby color, and the components combine to give us lots of ripe flavored red wine with a fresh bite of acidity and a deep, complex finish. Barbara Neyers brings home a bottle regularly as she loves it with her whole roast chicken and that famous spaghetti and meatballs that she learned from her mother. We haven’t found any dish that doesn’t taste better with a glass or two of Sage Canyon Red. I doubt one is out there.” —Bruce Neyers

COMPOSITION/ORIGIN: 45% Carignan–Oakley (vines are 140 years-old), 25% Grenache–Clements Hills, Lodi, 15% Mourvèdre–Sonoma County, 15% Syrah–Santa Lucia Highlands

BARREL PROGRAM: 100% neutral French oak

ALCOHOL: 13.6% pH: 3.7 TA: 0.56 g/100mL

CASES PRODUCED: 1,575