

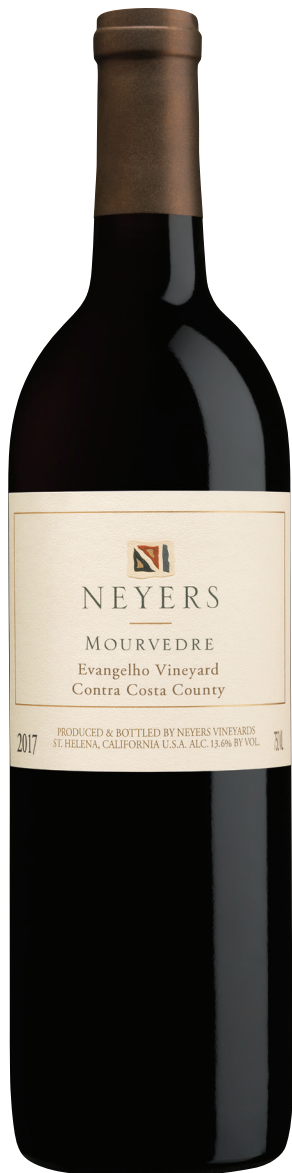


# NEYERS

## MOURVÈDRE

Evangelho Vineyard  
Contra Costa County

2017



“The late Frank Evangelho was one of the most talented grape growers I have had the chance to work with. He coupled extraordinary knowledge with great farming savvy, and was able to produce top quality fruit from the sandy soil of his vineyard in northeast Contra Costa County for decades. These grapevines—many of them more than a century old—require enormous patience and deft skills to work with. They behave differently from the vineyards we more frequently encounter in Napa and Sonoma, where after pruning during dormancy, we need only maintain the individual vines during the growing season. Old vines are much more demanding, and yields must be kept seriously low, a sometimes painful and demanding practice. This area of California was settled by migrating Portuguese families in the 1880’s, and they planted varieties familiar to them in the sandy soils which reminded them of home. When Phylloxera began to destroy the extensive vineyards of California in the 1890’s, the vines of Contra Costa County remained untouched as the vine pest cannot live in sandy soils. Now, more than 100 years later, many of these grapevines remain, and while there are few wineries in the area, the grapes find homes all over California as they represent a historical milestone in the state’s winemaking tradition. Besides being widely planted in Portugal and Spain—where it is known as Mataro—we find extensive plantings of Mourvèdre in the south of France, especially in the great wines of Bandol, where Mourvèdre must be at least 50% of any red wine. It’s a complex wine when properly made, and we retain 100% of the stems so we crush the grapes by foot to avoid any stem breakage. This would allow the bitter juice in the stems to leach out into the wine, reducing the overall quality. We ferment in open-top stainless steel tanks using only native wild yeast, and after a maceration period of 35-45 days, the tank is drained, the grapes are pressed, and the new wine is racked to used, 60-gallon French oak barrels for a year of aging.” —Bruce Neyers

ORIGIN: Contra Costa County

VINEYARD: Evangelho Vineyard

BARREL PROGRAM: 100% used French oak

COMPOSITION: 100% Mourvèdre

ALCOHOL: 13.4% pH: 3.65 TA: 0.56 g/100mL

CASES PRODUCED: 138

[neyersvineyards.com](http://neyersvineyards.com)

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