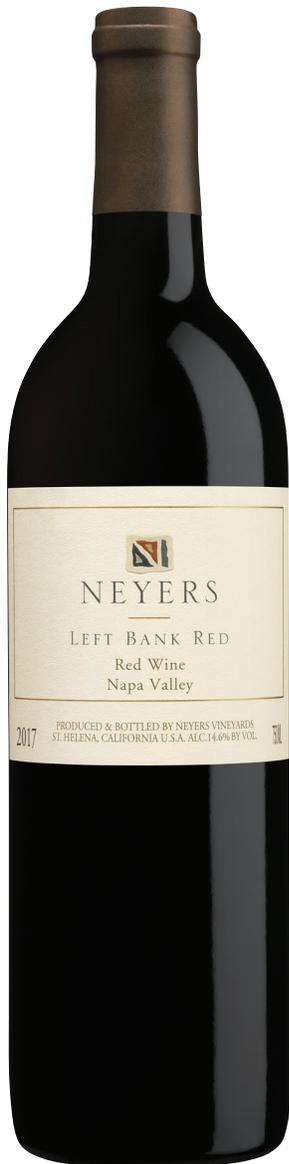




NEYERS

LEFT BANK RED

Red Wine
Napa Valley
2017



A BLEND OF CABERNET SAUVIGNON AND MERLOT FROM NEYERS RANCH

“Our property in Conn Valley is a 45-acre rectangle that runs south to north, rising on a hill that starts at about 400 feet elevation. The highest vineyards on the property are 1100 feet in elevation. A creek runs west to east through the property at the 400 foot level, and over the past centuries that creek has washed down tons of gravel from its origin atop Howell Mountain. Volcanic activity pushed the creek further and further south over the years, and it now forms the southern-most boundary of the ranch. We were told that the gravel deposit was deep when our first soil report was written in 1984, but the true depth of the gravel deposit could only be guessed at -- until we drilled a well on the property in 2017 and learned the deposit went down almost 50 feet. In this instance the gravel serves as a natural throttle, slowing down the vigor of the Cabernet Sauvignon and Merlot planted there. Over time we also began to appreciate the similarities of aroma and taste in the two wines we made from the grapes grown there, and in 2014 we decided to make a single, soil-specific wine from these two parcels. Noting that the vineyards were on the ‘Left Bank’ of the creek, we began to call the wine ‘Left Bank Red’, and we developed a fondness for both the name and the depiction that accompanied it.

Barbara and I enjoy the wines of St. Julien in Bordeaux, and many of the properties there have vines planted in what are the deepest gravel deposits in the Médoc. I find a similarity to those wines and the Neyers Left Bank Red, and our long-term hopes are to exploit those similarities and produce a wine with the traditional old world charm we find in some of our favorite St. Julien wines. In 2017, the blend of our Left Bank Red is about 55% Cabernet Sauvignon and 45% Merlot. The grapes were hand-harvested, destemmed, then fermented separately in stainless-steel fermentation tanks, using only wild, native yeast and natural malo-lactic bacteria. We pumped over twice daily for around 45 days, then drained and pressed the must before racking the new wine to 60-gallon French oak barrels, about 30% of them new. The finished alcohol of 14.6% is an indication that fruit was optimally ripe, and the 16 months the wine spent in barrel have served to add a complex finish while allowing us to bottle without either fining or filtration. The finished wine shows a rare degree of classic varietal character, with its combination of cassis, myrtle and those delicious wild cherries the French call ‘Griottes’. While the wine is satisfyingly full-bodied, you’ll be amazed at how approachable it is already.” –Bruce Neyers

ORIGIN: Napa Valley

VINEYARD: Neyers Ranch

BARREL PROGRAM: 30% new French oak, 70% neutral French oak

COMPOSITION: 50% Cabernet Sauvignon, 50% Merlot

ALCOHOL: 14.6% pH: 3.78 TA: 5.7 g/100mL

CASES PRODUCED: 1,850

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