



# NEYERS

## CHARDONNAY

304

Sonoma County

2018



“The name ‘304’ comes from the grade of Stainless steel that is used in the fabrication of wine fermentation tanks. By adding a combination of 30% or so of Nickel and Chromium to molten steel during the smelting process, ‘food grade’ Stainless steel is produced. It can be conveniently rolled out to any desired thickness and is easily cleaned, non-corrosive and anti-bacterial.

Our Neyers 2018 Chardonnay ‘304’ is sourced from two Sonoma County vineyards—the Paul Larson Vineyard in Sonoma Carneros and a Trinchero Family estate vineyard in the eastern Russian River Valley. Both vineyards were selected for their cool climate—necessary to keep the pH low and the total acidity high—and for their rocky soil base responsible for the characteristic minerality in the wine. The combination is perfect for a Chablis style Chardonnay. Grapes were hand harvested in mid-October, whole cluster pressed, then fermented naturally in 3,000-gallon Stainless steel tanks using indigenous wild yeast. To increase contact with the yeast lees, we adopted a traditional Chablis technique of gently circulating the lees over the top of the fermenting wine, a process that adds texture, flavor, and stability to the finished wine. This circulation or pump-over allows for lees stirring in a tank otherwise too large for manual ‘battonage’. The wine then continues aging on the lees for about four months after fermentation is complete. The 2018 Chardonnay ‘304’ completed 50% of a natural Malolactic fermentation. The finished wine was lightly filtered before bottling. This Chardonnay is especially lovely, with its combination of crisp acidity, refreshingly bright flavors, and an expressive, lingering finish.” —Bruce Neyers

ORIGIN: Sonoma County

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BARREL PROGRAM: 100% Stainless Steel

COMPOSITION: 100% Chardonnay

ALCOHOL: 14.1% pH: 3.48 TA: 0.61 g/100mL

CASES PRODUCED: 8,000