

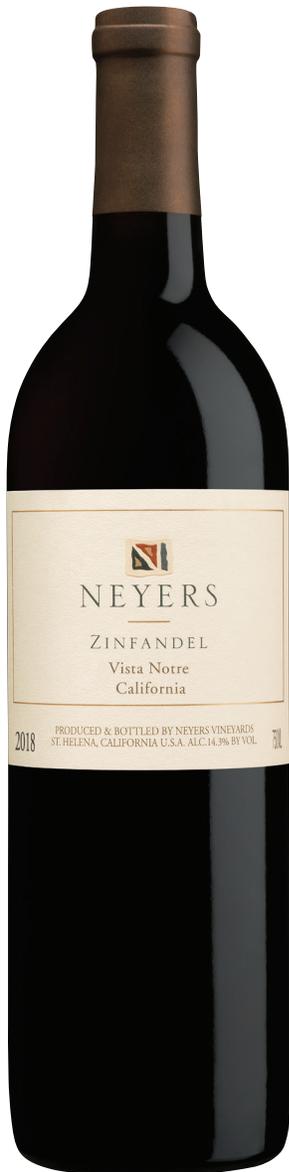


NEYERS

ZINFANDEL

Vista Notre
California

2018



In the mid-1970's as Sutter Home Winery's success with White Zinfandel was imitated by several other wineries, supplies of the grape variety throughout the state were becoming exhausted. Grape growers saw an opportunity there, and slowly expanded the acreage devoted to Zinfandel. When this new acreage began to come into production, a renaissance period began for the variety. The Sierra Foothill areas of Calaveras and San Joaquin County emerged as leaders in the quality revolution of new plantings, and in the mid 1990's three new American Viticultural Areas (AVA's) were approved by the U.S. Treasury Department, largely on the strength of their newly planted Zinfandel vineyards. Over time, we began to understand that the real successes enjoyed in these new areas were due to the combination of rocky soils, cooler than normal temperatures, and the use of Heirloom plant material.

At Neyers Vineyards, we have studied several vineyards in these regions, and in our search to produce Zinfandel with both lower than normal alcohol levels, and greater complexity, we now actively work with one Zinfandel vineyard in each AVA. The new AVA's are Borden Ranch, east of Lodi on the way to the Sierra Nevada Range; Clements Hills, to the south, an area that takes in both Bear Creek and the Calaveras River; and the Mokelumne River AVA, west of Clements Hills and almost bisected by the River after which it is named. All three regions fall within the triangle bounded by Stockton to the south, Sacramento to the north, and the Sierra Nevadas to the east. They enjoy a range of soil types, weather that is sufficiently warm to ripen grapes, but mitigated by cooling breezes from the Pacific Ocean that slow the ripening process, allowing us to harvest the fruit at ideal sugar and acid balance. We do a long skin contact maceration – normally 45 days or so – fermenting the must with native, wild yeast. After the tanks are drained and pressed, the wine is aged for one year in neutral 60-gallon French oak barrels, then bottled without fining or filtration. The result is Zinfandel of enormous charm, a wine with the flavor of freshly squeezed wild berries, and the additional complexity of a bright mineral earthiness. Few bottles of red wine seem to be as enjoyable, or as compatible with such a wide range of food.

ORIGIN: California

BARREL PROGRAM: Aged one year in neutral French oak barrels

COMPOSITION: 100% Zinfandel

ALCOHOL: 14.8% PH: 3.8 TA: 5.5 g/100mL

CASES PRODUCED: 981

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