

NEYERS VINEYARDS

2007 Zinfandel ‘High Valley Vineyard’ – This is a blend of grapes from six different parcels of Zinfandel vines. All are planted in dry, rocky soil at an elevation of almost 2000 feet on the Green and Red Ranch in Chiles Valley, a few miles east of the Napa River. In 2007, we enjoyed a growing season of mild temperatures and normal rainfall, resulting in a wine that is ripe and plump, with loads of black fruit. The most intriguing element, however, is the remarkably soft texture, which seems more in line with a wine several years older. To achieve that, we use what winemakers call ‘extended maceration’ -- fermenting the grapes on their skins for 45 days or longer, rather than for the more conventional week or two. This makes for a softer, more attractive wine, and eliminates the harsh tannins and high alcohol levels that sometimes detract from the easygoing charm of Zinfandel. This is the most immediately charming of our three bottlings of Zinfandel and if slightly chilled will be just perfect for drinking over the summer.

