

NEYERS VINEYARDS

2008 Chardonnay 'Carneros District' – We've racked up a string of successes with past vintages of our Carneros District bottling of Chardonnay. Our 2007 Carneros Chardonnay was scored **93 Points** by the Wine Spectator, and called, among other things, "delicious". We'll settle for that -- anytime, any wine. There's no great secret about what we do with Chardonnay at Neyers Vineyards: we rely on traditional French winemaking practices that in most instances have been in use for over a century. The fruit is completely protected from vine to winery. Although machines are increasingly used in the industry, our grapes are hand harvested. They are delivered to the winery only in the morning when temperatures are cooler. They are transported in small bins that hold only 1000 pounds. The juice is gently pressed from the grapes and transferred by air pump to our French oak barrels, which are custom-made from three-year-air-dried wood. The primary and secondary fermentations occur naturally, using native micro-flora found on the grape skins. The wine is removed from the barrels a year later for the first and only time, when we bottle. This year's Carneros District Chardonnay looks to extend our successful run. The fruit used here is from vineyards owned and farmed by the Sangiacomo, Donnell, Yamakawa and Schrem families. The soils are all a combination of clay and loam. The wine is characterized by its exotic tropical fruit aromas and luscious, round flavors. There's a white peach component in the aftertaste, and the finish includes a touch of grilled bread. Delicious!

