



NEYERS VINEYARDS



2013 Chardonnay Carneros District

The 2013 vintage was great for Chardonnay, giving us long, sunny days with mild temperatures that retained the fruit's natural acidity. Our fermentation was carried out in a mixture of new and used French oak barrels using native wild yeast, and periodically lees stirring. The finished wine is rich and creamy with a charming butterscotch component, and a trace of grilled bread in the aroma.

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| Barrel Program | 25% New French Oak 75% Used French Oak |
| Composition | 100% Chardonnay |
| Release Date | December 2014 |