



Zeke Neeley

Winemaker

Zeke earned his undergraduate degree in Biochemistry from the University of California at Davis. He then worked several years in the biotech industry in South San Francisco, focusing on cancer research. A love of wine led him back to school for his Masters in Viticulture and Enology at U.C. Davis.

While pursuing his Masters at Davis, Zeke did an internship in Napa at a well-known winery called Trefethen Family Vineyards. That experience made such an impression on him so that, after stints at wineries in Santa Cruz and Sonoma, Zeke jumped at the chance to work with the Trefethen team once more.

Zeke sees a winemaker as part scientist, part craftsman, and part guidance counselor. The natural end-product of a grape fermentation is not wine but vinegar. Wine needs to be guided to maturity and to do so requires a detailed understanding of microbiology and chemistry, a discerning palate, and a bit of creativity. He feels that his main goal is to create wines that showcase the excellent and unique fruit we harvest from the vineyards at Trefethen each year.