



Certified Organic

NEAL
FAMILY VINEYARDS

By Mark J Neal

Neal Vineyards

The Firsts Begin with the Soil.

Before the label, before the bottle, before the wine — there is soil.

Since 1966, Mark Neal has farmed with the belief that healthy soil is the foundation of everything that follows. Neal Family Vineyards was among the earliest to prove that serious Napa Valley grapes can be grown and wines can be made Certified Organic, Biodynamic®, and Regenerative Organic Certified® standards from the ground up to bottle.

Mark doesn't follow trends, he creates them, this is the way Mark has farmed his whole life.

NEAL
FAMILY VINEYARDS



The First.

Biodynamic Methods since 1966
Certified Organic vineyard 1984
ROC Vineyards since 2022
Certified Organic Winery 2007
Certified Biodynamic Winery 2025

Soil.

We are not farmers, we are stewards
of the land that holds our soils for
the next generation.

The Foundation.

Is only Certified Organic

No other farming practices can match
Organic, Biodynamic® and
Regenerative Organic Certified. These 3
farming methods are the only ones that
the baseline is organic, continues
nurturing the soil without any synthetic
or GMO products.





Certified Organic is the baseline.

Without it, a farm cannot move into Biodynamic® or Regenerative Organic Certified® certification. Not only that any other farming practice is misleading the consumer and doesn't let the soil move forward—"sustain"



Biodynamic® Extends the Standard Across the Whole Property. Biodynamic® begins with Certified Organic farming, then expands the responsibility from vineyard rows to the entire property.

At Neal Family Vineyards, this includes the vineyard, winery, animals, compost, cover crops, biodiversity, and the natural cycles that have guided Mark's family farming for generations.



**Regenerative
Organic
Certified®**

ROC builds on Certified Organic and raises the standard through three pillars: soil health, animal welfare, and social fairness.

For Mark Neal, this certification reflects the full ecosystem: the land, the animals, the people doing the work, and the long-term health of the farm.





Certified Organic



California Certified Organic Farmers

What is CCOF?

- A non profit organization started in Santa Cruz in 1973
- Transition from Chemical or Sustainable farming practices for 3 years of non synthetic materials and GMO's use.
- Inspected multiple times during the year for non use of GMO's and synthetic materials. If farmer fails start the 3 years over again.
- Allowable materials such as Botanical Extracts, seaweed-kelp; fish emulsion, organic compost materials; lime; sulfur, gypsum, bone meal, beneficials - predator insects, pheromone mating disruptors,
- NOT allowable sewage sludge; synthetic materials from fertilizers, fungicides, insecticides, herbicides, GMO's, irradiation,



CCOF since the start.

Mark Neal started certifying vineyards in 1984.

Certified Organic

Soil to Bottle.

Certified organic every step of the way.

For Neal Family Vineyards, Certified Organic does not stop at the vineyard row. It carries through the full path of the wine — from living soil, to certified vineyards, to certified handling, to the bottle in your hand.

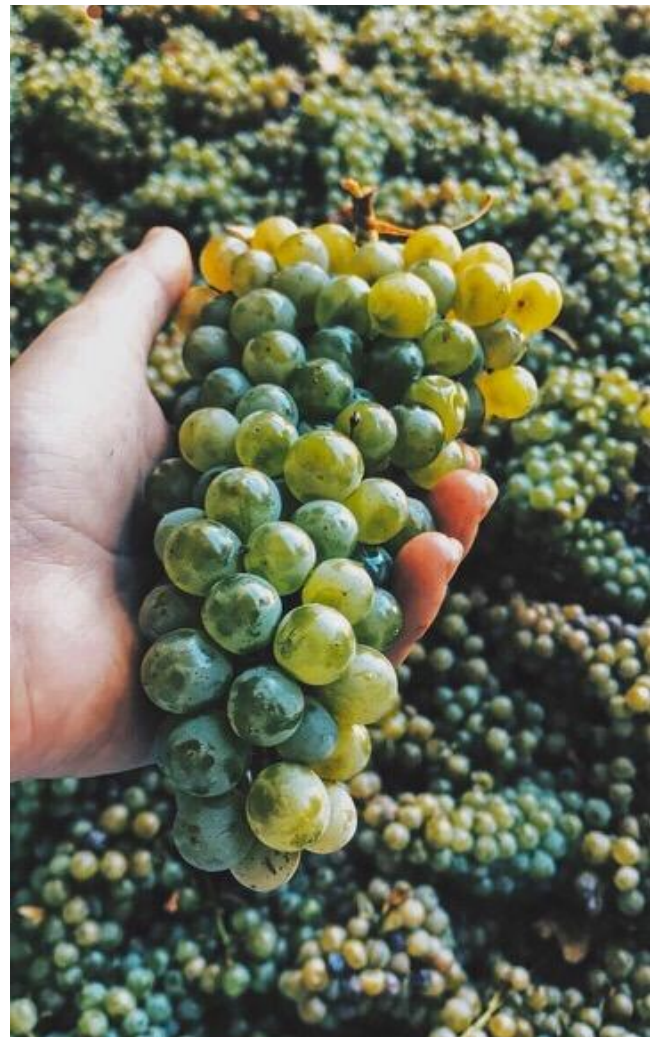
The vineyard sign matters.

The back label matters.

The certifications matters.

This is how integrity becomes visible:
in the soil, in the cellar, and on the label.





Certified Organic

Neal Family Vineyards holds CCOF certification for both the farming and winemaking sides of the process. That means the organic commitment does not stop at harvest. The grapes, facility, cellar materials, handling process, records, and label claims are all part of the certification system — protecting the integrity of the wine from soil to bottle.





Certified Organic

Currently only 1.6% of agriculture in the world is organically grown.

Certified Organic farming relies only what the earth can provide naturally. NO fake mocked materials that are chemically processes by coping or alternating what in naturally found in plants. animals, minerals and in water sources.

Conventional, Chemical, Industrial and non-organic Sustainable farming practices use synthetic materials and GMO's plants and products.

The organic movement is growing.

Stagnated and then the pandemic spurred the consumers demand for organic. Farming and Processing.



A Look at the Vineyards

Certified Organic



Certification helps protect living soils.

Without synthetic chemical inputs, the soil can build microbial life, organic matter, nutrient cycling, and water-holding capacity over time.

Non Organic

When you feed soil with ammonium, synthetic nitrates, and weed killers, it's like giving sugar to a kid. You get a quick reaction, but you create dependency. Over time, the soil loses the microbiology it needs to perform naturally.



Non-Organic Farming



Nothing grows underneath the vines as the farmer elects to use many various of herbicides that kills all type of weeds. More than that it impacts the soil, degrades microbes, restricts organic matter to grow, restricts water intake and nutrient exchange. Carbon and nitrogen recycling can be reduced slowing root development, creating irrigation and added fertilizer needs. So, why would you remove 30% cover crop in a vineyard of what works your soil in naturally in a positive way?



A Look at the Vineyards

Ancient methods of Agriculture wasn't wrong, until Big Ag decide to deceive the path from farmers to consumers.


Many decision makers followed the money. Profits over environment and health. Even Bayer who bought Monsanto pushes poison then provides medicine. Interesting??

Bad farming



Weed killer





Ancient methods of Agriculture wasn't wrong, until Big Ag decide to deceive the path from farmers to consumers.

Many decision makers followed the money. Profits over environment and health. Even Bayer who bought Monsanto pushes poison then provides medicine.

Interesting.

Certified Organic

Certification Is the Difference Between a Claim and a Standard.

Certified Organic, Biodynamic®, and Regenerative Organic Certified® are different.

They are inspected, documented, and earned.

Certification happens on two levels:

- Farming
- Processing / Handling



Third-party certified examples:

- CCOF Certified Organic
- Demeter Biodynamic®
- Regenerative Organic Certified®



What this means:

- No synthetic herbicides, fungicides, insecticides, or fertilizers
- Non-GMO standards
- Greater accountability from soil to bottle
- Better for soil health, biodiversity, and long-term land stewardship

Not the Same as Certification

These terms may sound meaningful, but **on their own they do not mean a farm is Certified Organic or free from synthetic or GMO's inputs.**

Examples:

- Regenerative Agriculture
- Regenerative Farming
- Regenerative Viticulture
- California Sustainable Winegrowing
- Holistic Farming
- Napa Green
- “Natural”
- “Green”
- “Responsibly Farmed”

Without certification terms often leave too much room for interpretation

Biodynamic®



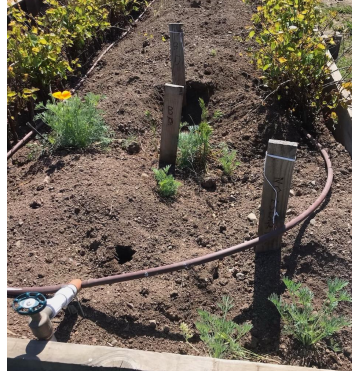


Biodynamic® Extends the Standard Across the Whole Property.

Biodynamic® farming looks at the property as a complete ecosystem. It starts with Certified Organic farming, then goes further — requiring that the entire property be farmed organically, not just the vines.

At Neal Family Vineyards, Biodynamic® means working with the land as a whole. The animals, the bees, the compost, the preparations, and the vineyard itself all contribute to a healthier, more complete farming system.

The idea is simple: the farm should give back to itself. What nourishes the land should come from the land.



2025 Biodynamic® Albarino

Biodynamic® begins with Certified Organic farming.

Demeter requires separate annual inspections of vineyard and winery.

It applies property line to property line — not just vineyard blocks.

Animals, compost, cover crops, lunar/solar cycles, and biodiversity all support the vineyard ecosystem.

The 2025 Albariño is a good proof point: Demeter® Certified Biodynamic®, CCOF Organic, and Regenerative Organic Certified®.



Biodynamic®



What makes a farm Biodynamic®?

In order for a farm to refer to itself as Biodynamic, it must have achieved certification through Demeter by adhering to the *Demeter Farm Standard* for a minimum of three years if conventionally farmed, or a minimum of one year if organically farmed. The entire farm must be certified, not just a portion of land within the farm. Farms are inspected annually to ensure that the Standard is being met.

What is the Farm Standard?

The *Demeter Biodynamic® Farm Standard* reflects the Biodynamic principle of the farm as a living organism: self-contained, self-sustaining, following the cycles of nature. It provides the legal definition of BIODYNAMIC in the US marketplace.

Sections of the *Farm Standard* include necessary elements of the farm organism, soil fertility management, crop protection, greenhouse management, animal welfare, and the use of the preparations. Biological diversity within the farm landscape is emphasized, and requires that a minimum of ten percent of the total farm acreage be set-aside as a biodiversity preserve. The *Farm Standard* is historically significant because it dates back to the beginning of the modern sustainable farming movement, and captures key agronomic principles not comprehensively addressed within any other agriculture certification system.



Biodynamic®



Biodynamic®



Animal Welfare Rules

- No antibiotics or artificial growth hormones
- Animals must be managed in a way that conserves natural resources and biodiversity
- All feed must be 100% certified organic, and that means no glyphosate or polluting fertilizers
- Animals must have year-round access to the outdoors



Biodynamic®

Mark Neal started farming Biodynamic® in 1966,
inspired by his Yiayia, (grandmother) and mom (Athene)

To obtain Biodynamic® certification,
all the property must be Certified Organic.

The Demeter Association safeguards the Biodynamic standards, the highest
standards in organic, regenerative agriculture and in food processing.





Compost Preparations - Tea

Neal Family grows the following plants and the use for Biodynamic 502-507.
Yarrow, Chamomile, Stinging Nettle, Oak Bark, Dandelion, Valerian, and Horsetail

These preparations aid compost piles to guide decomposition.

Many biodynamic vineyards spray this during humid or mildew-prone periods.

How Biodynamic Vineyards Use the System

Typical vineyard program:

1. 500 → soil spray early spring / fall
2. 501 → foliar spray through the growing season
3. 502–507 → added to compost applied under vines
4. 508 → preventative spray in humid weather

These practices are required for certification by Demeter International the primary biodynamic certifier.



Biodynamic® includes nine different preparations of the 500' series 500-508	Composition	Used for
500 Horn Manure Prep	Started by harvested cow horns filled with fresh manure, buried 18-24 inches for six months, Fall after autumn equinox. Harvested in the spring from the pit, around Easter or when the soil warms.	Manure transforms into dark, humus like material stirred in water for 1 hr then sprayed on soil. Soil purpose to stimulate soil microbial life, encourage root growth, improves humus formation.
501 Horn Silica Prep	Ground up quartz packed in horn Buried in the spring and dug up in the Fall six months	Aids and enhances photosynthesis Improves fruit ripening Increases aromatic expression and light metabolism in grapes
502 Yarrow	Yarrow flowers fermented in a stag bladder.	Helps regulate potassium and sulfur processes.
503 Chamomile	Chamomile blossoms fermented in cow intestine.	Supports calcium stabilization and soil biology.
504 Stinging Nettle	Fermented nettle plants buried in soil for about 1 year.	Encourages balanced nitrogen metabolism.
505 Oak Bark	Ground oak bark placed in an animal skull and buried in moist soil.	Provides calcium forces and disease resistance.
506 Dandelion	Dandelion flowers packed in cow mesentery.	Supports silica and potassium balance.
507 Valerian	Juice from valerian flowers diluted and sprayed over compost.	Stimulates phosphorus activity and warmth in compost.
508 Horsetail (Equisetum)	Tea made from horsetail plant. Sprayed on vines or soil.	Helps reduce fungal pressure (mildew, damp conditions). Balances excess moisture.

Biodynamic®

What do we use?

Fertilizer - 16-0-0

Derived from organic soy protein- Provides nitrogen to help plants grow quickly, increase production, and improve plant quality.

Surround - Crop Protectant

Kaolin clay covers the crop with a thin layer of clay, physically protecting the crop from sunburn and insect feeding.

Fungicide - Kaligreen, Neem Oil, Tyme

Baking soda, sodium bicarbonate, potassium bicarbonate, oils are some of the materials that work by altering the pH on the leaf surface, or oils that kill existing spores



Regenerative Organic Certified®

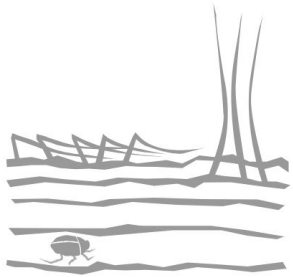


Regenerative
Organic
Certified™

Neal Family Vineyards was the
first in Napa County and
5th in the World to receive
certifications for vineyards.



Regenerative organic agriculture is a collection of practices that focus on regenerating soil health *and* the full farm ecosystem.



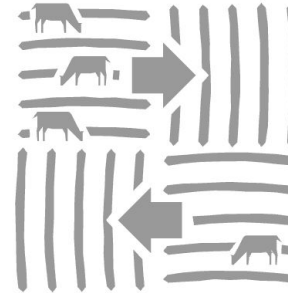
Minimal Soil Disturbance



Vegetative Cover



No Synthetic Fertilizers or
Pesticides



Rotational Grazing



Compost



Impact to Date



582

Crop Types



498

Certified Farms &
Ranches



67,406

Smallholder
Farmers



21,261,053

Certified Acres



362

Brands Licensed



3,004

Certified Products



Regenerative Organic Certification®

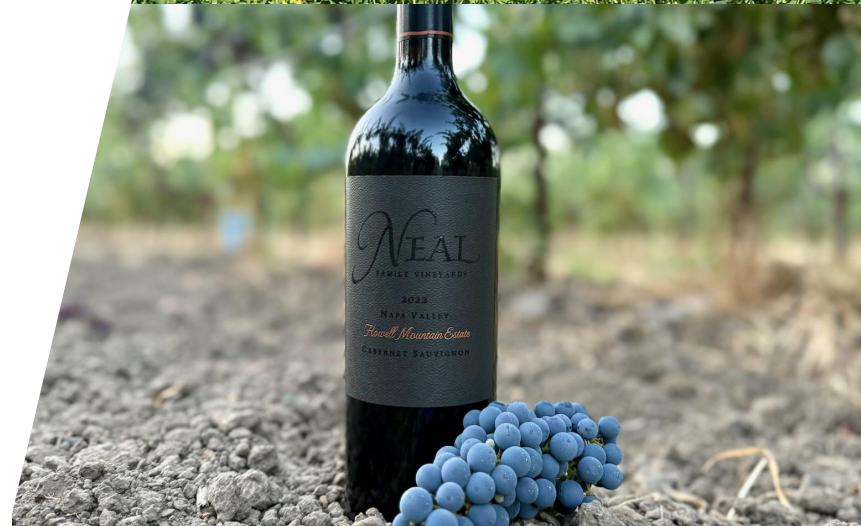
Regenerative Organic Certified® does not replace Certified Organic. It requires it.

That distinction matters. Organic is the foundation.

ROC builds from there with additional requirements for soil-building, animal welfare, and social fairness. It gives structure and verification to words that are often used loosely in the marketplace.

Certified Organic is the starting line.

Regenerative Organic Certified® is an added layer of responsibility.



Regenerative Organic Certification®



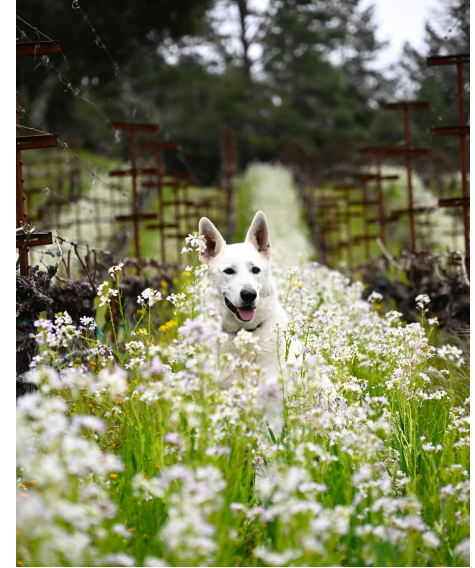
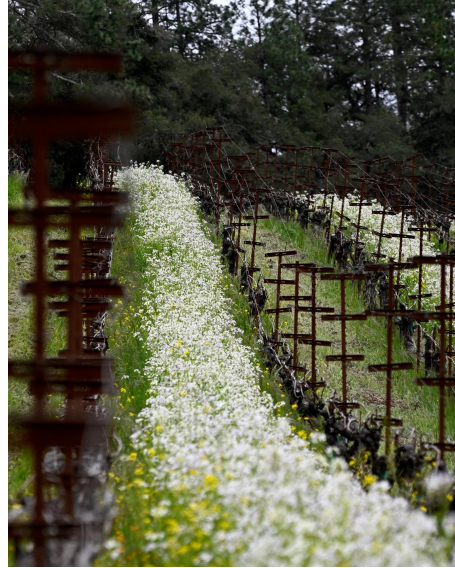




Cover Crop

We tend to our cover crops for the needs of the soils.

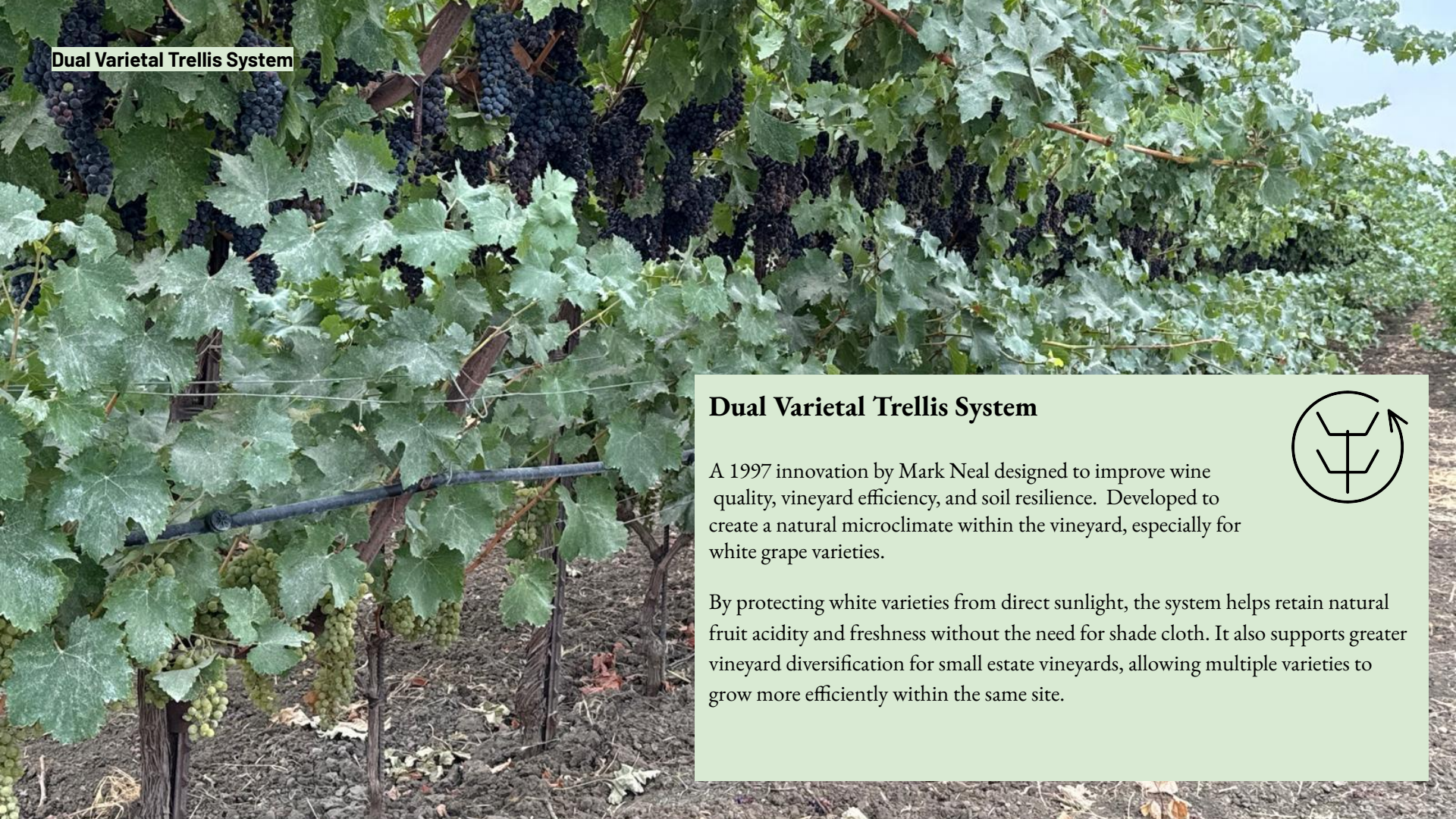
Typically mixes can be 5-8 different plant species depending what needs to be accomplished.. We can dial in the diversification needed by every other row to even within a row. Key points would be water infiltration, compaction breakers,retention, microbial diversity, nutrient cycling and aggregate stability if need.



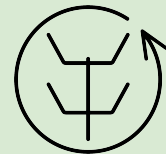
Cover Crop Varieties



Dual Varietal Trellis System



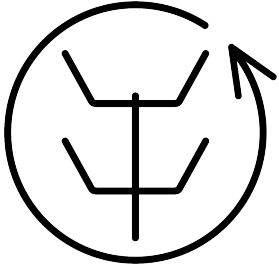
Dual Varietal Trellis System



A 1997 innovation by Mark Neal designed to improve wine quality, vineyard efficiency, and soil resilience. Developed to create a natural microclimate within the vineyard, especially for white grape varieties.

By protecting white varieties from direct sunlight, the system helps retain natural fruit acidity and freshness without the need for shade cloth. It also supports greater vineyard diversification for small estate vineyards, allowing multiple varieties to grow more efficiently within the same site.

Dual Varietal Trellis System



Key benefits:

- Creates a vineyard microclimate for white varieties
- Protects fruit from direct sunlight
- Helps retain natural acidity
- Reduces the need for shade cloth
- Supports greater diversification for small estate vineyards
- Returns more carbon to the soil
- Builds soil organic matter
- Improves water-holding capacity



Dual Varietal Trellis System

Under the
Dual Varietal Trellis Canopy



Not Under the
Dual Varietal Trellis Canopy

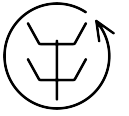




Dual Varietal Trellis System

- 4x carbon sequestration return to soil (equal to an oak forest)
- 3x more soil organic matter equalling to additional 175K gallons of more water saved per acre.
- Diversification for small vineyard Estates.

Dual Varietal Trellis System





Dual Varietal Trellis System



Natural umbrellas.

Mark Neal's innovation is leading the way in Napa Valley and around the US as farmers are making a major farming shift in response to climate change, which threatens to alter the way grapes grow and the way wines taste throughout the world in the coming decades.

Night Harvest

Working with Mother Nature.

Mark Neal was the first to implement night harvesting in Napa Valley, changing the way grapes could be picked, protected, and delivered to the winery. By harvesting in the cool of the night, the fruit arrives with lower field heat, better natural freshness, and improved integrity before fermentation begins. This helps protect aromatics, preserve acidity, reduce stress on the grapes, and support cleaner, more controlled winemaking.



Night Harvest



Night Harvest



Certified Organic Winery



Certified Organic Winery

Certified Organic from Vineyard to Winery.

At Neal Family Vineyards, CCOF certification carries through the full path of the wine — from the soil, to the harvest, to the cellar.

Neal Family Vineyards holds CCOF certification for both vineyard farming and winemaking/handling. That means the organic commitment does not stop when the grapes leave the vine.

From harvest decisions to cellar work, every step is held to certified organic standards, with approved materials, documented processes, and third-party oversight. This protects the integrity of the fruit and ensures the wine remains connected to the way it was grown.









Certified Organic Winery

What CCOF Requires in Winemaking

Certified organic grapes

The grapes must be grown under USDA National Organic Program standards.

Certified organic facility

The winery or handling facility must be certified organic if the wine is being produced, processed, packaged, or labeled as organic.

Approved inputs only

Any ingredients, additives, processing aids, cleaning materials, or cellar materials must be allowed under organic standards.

No commingling or contamination

Organic wine must be protected from contact with conventional wine, prohibited materials, or non-organic processing streams.





Certified Organic Winery

What CCOF Requires in Winemaking

Documentation and traceability

The winery must maintain records showing where the grapes came from, how the wine was handled, what materials were used, and how organic integrity was maintained.

Inspection and review

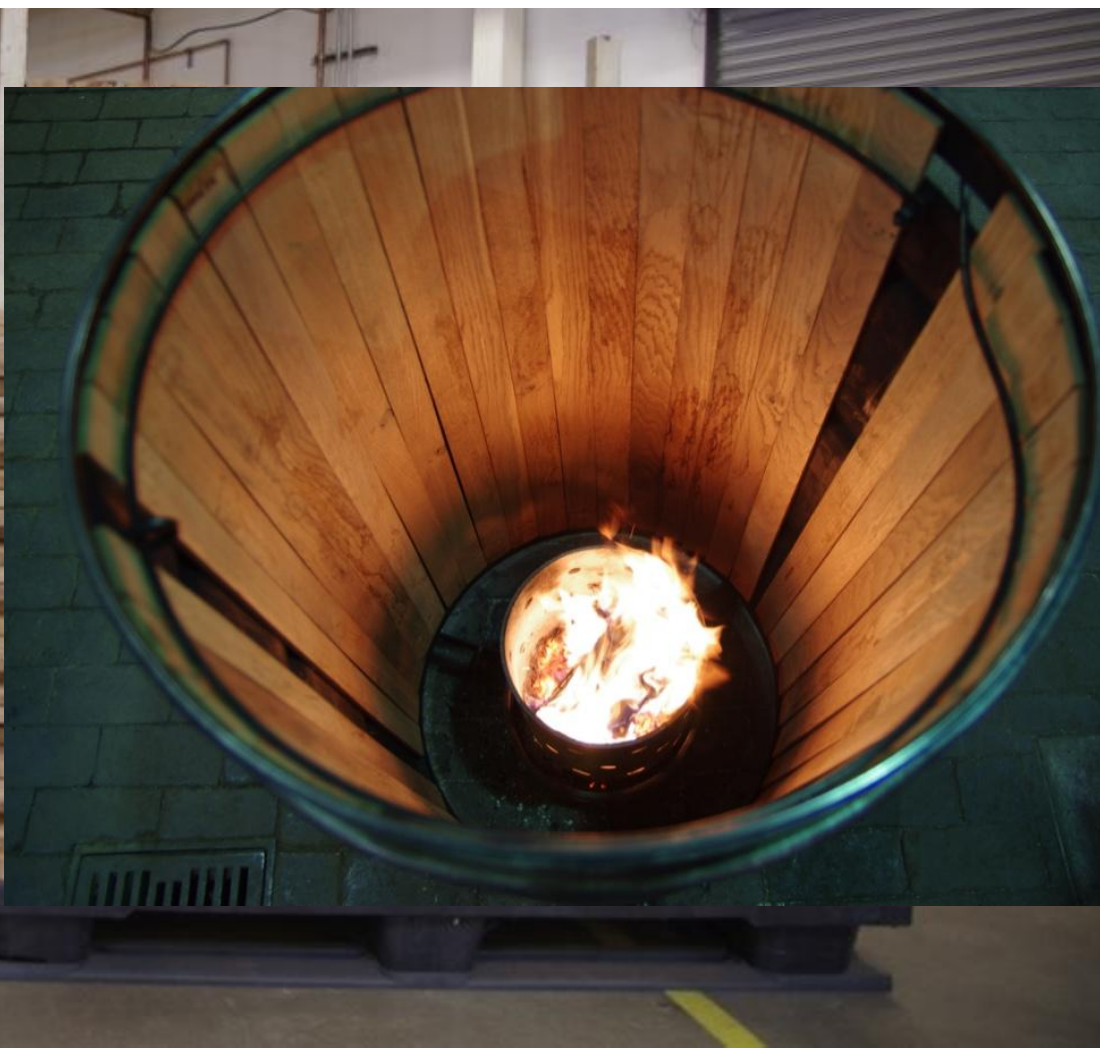
The facility and process are reviewed through certification and inspection, not self-declared.

Label approval

The wine label has to match the actual certification category.

The sulfite rule is one of the biggest distinctions. CCOF's organic wine labeling guide says wine labeled "**Organic Wine**" must be made with organic grapes, produced in a certified organic facility, and contain **no added sulfites**. Wine labeled "**Made with Organic Grapes**" must also use organic grapes and be produced in a certified organic facility, but it may contain up to **100 ppm total sulfites** and may not display the USDA Organic seal.







Inside the Cellar





Our Bottling Line



Education & Events

For Mark Neal, events are not just tastings — they are opportunities to connect people back to the land.

Mark brings guests into the story behind the wine: the soil, the farming choices, the certifications, the people, and the decades of work behind every bottle. His events are rooted in conversation, honesty, and firsthand experience — often beginning in the vineyard and ending with a deeper understanding of what Certified Organic, Biodynamic®, and Regenerative Organic Certified® really mean.



Mother Nature is our guide.

The vineyard, the cellar, and the bottle are teaching tools — helping guests see how soil health, certification, and farming integrity shape the wine from the ground up. Taste the wine. Understand the farming. Leave with the story.



Label Terminology

Estate Bottled (Neal Howell Mountain Estate)

Highest level of control and integrity

- Grapes are grown on the producer's estate
- Wine is produced and bottled at the same winery

Estate Grown (Rutherford Dust Vineyards)

- Grapes are grown on estate vineyards
- Fruit may be transported to an off-site winery (Neal Family Vineyards) for production

Produced and Bottled By

- Winery purchases grapes and makes the wine
- Ownership of vineyards is not required

Vinted and Cellared By

- Winery purchases finished wine from another producer
- Wine is cellared and bottled by the named winery



Mark Neal Stepping Stones

- Jack Neal & Son started in 1968
- 1st made house wine made at age 14 years
- 1st Vineyard at 20 years old
- 1st CCOF in Napa 1984
- 1st commercial wine in 1998
- 1st Certified Organic Winery 2007
- 1st Regenerative Organic® in Napa in 2022
- 1st Biodynamic® Wine in 2025

I always wanted to be a farmer.

It wasn't a choice, I was born within my soul to go back to roots of my fourth generation grandmother from Greece. farm Organically Certified for decades and share my knowledge that I have learned or how I needed to pivot within being certified



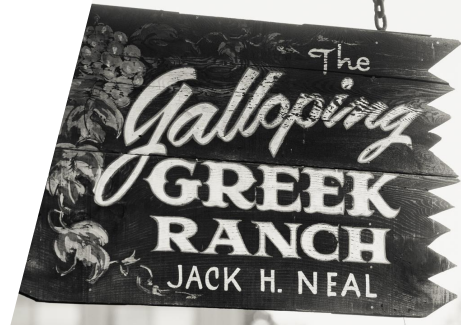
Mark Neal Stepping Stones

My early years maybe I was five or six, my grandmother Yia Yia we go out the garden and pick beets, red onions, turmeric, yarrow and lavender. She would boil these separately. Then boiled eggs.

This would be our dyes for Easter eggs. Of course the Greeks tend to more red eggs so we will definitely use more red beets. A year or two later, I was at the store with her and I said, yeah, there's Easter egg dies. She said no we don't use that we use what comes from the Earth.

That night she was boiling beets and once cooled, she kept the water separate and added a whole plant of celery in the water. In the morning, the celery was red and she told me what you feed the soil the plant eats and wherever the plant produces, is what you eat.

it was one of my one of my science projects in elementary school



I always wanted to be a farmer.

This solidified my mission in life.

- Started in 1968 custom farming
- Transitions vineyards to Certified Organic since 1984.
- 1800 acres under full management
- Biodynamic® and ROC®

Since  1968
JACK NEAL & SON
• vineyard management •



Winery and People



Winery and People

The Neal family legacy begins in the vineyard — with soil, hard work, and a deep respect for the land. For generations, farming has shaped the way the family lives, works, and makes wine.

At Neal Family Vineyards, legacy is not only about what has been built. It is about what is protected and passed forward: healthy soil, honest farming, family knowledge, and wines that reflect the place they come from.

From Jack Neal's early vineyard work to Mark Neal's leadership in Certified Organic, Biodynamic®, and Regenerative Organic Certified® farming, the family has continued to push Napa Valley forward while staying rooted in the values that started it all.



Winery and People

The Neal family legacy is rooted in generations of farming, hard work, and a deep respect for the land. Mark Neal grew up working alongside his parents, Jack and Athene, on their Rutherford farm, where family, food, wine, and the vineyard were all part of daily life.

That upbringing shaped his belief that farming is not just a profession — it is a responsibility passed from one generation to the next.

Today, Neal Family Vineyards carries that legacy forward through estate-grown wines, Certified Organic vineyards, Biodynamic® farming, and a continued commitment to soil health. Mark now works alongside several of his children, preparing the winery and the land for the next generation of Neals







Winery and People

At Neal Family Vineyards, wine has always been more than what is in the glass. It is part of gathering, sharing stories, marking moments, and connecting people to the land and to each other.

For the Neal family, wine is woven into everyday life. It belongs at the table, in conversation, at celebrations, and in the quiet moments that become memories. Every bottle carries the work of the vineyard, the rhythm of the season, and the hands of the people who helped bring it to life.

From the vineyard to the table, wine is meant to be shared.







NEAL
FAMILY VINEYARDS



The Seasons



The Caves

Hand dug in the 1800's by Chinese labor, there are two historic caves at the Estate in Howell Mountain.



This was my find. I knew that this was the gem of all of Howell AVA.







I always wanted to be a farmer.

This solidified my mission in life.





Our three signature Cabernet Sauvignon's are all Certified Organic from the vineyard to bottle. Neal Family drives quality starts in the vineyard with the soils health as priority. Consumers health follows with no synthetic or GMO materials from root to glass.







Regenerative
Organic
Certified®

NEAL

FAMILY VINEYARDS

