



2005 CHARDONNAY WILD YEAST

Spiced pear and floral aromas on the nose lead into the palate full of caramel, apple and melon flavors. Ripe fruit flavors and creamy, toasty oak are in balance and the finish is long and complex. This is a wine that will age gracefully over the next 8 years. The grapes are fermented using only indigenous or “wild” yeast cultures found on the skins of the grapes themselves, in the vineyards and within the walls of our winery.

2005

APPELLATION	100% Napa Valley 100% Chardonnay	ANALYSIS	pH 3.86 TA .56
HARVEST	August 26 - Sept. 4, 2005 Picked 25.8 Brix (Average)	PRODUCTION	1,000 cases
VINEYARD	Oakville: 3 Select Hillside Vineyards 1 Valley Floor Vineyard	BOTTLED	January 2007
BARREL AGING	15 Months 70% New French Oak	NOTES <i>Suggested Retail Price: \$50</i> Release: June 2007	
FERMENTATION	100% Barrel Fermented 100% Malolactic		

H I S T O R Y

Miner Family Vineyards is a dynamic, family-owned winery tucked along the eastern hills of the Oakville appellation in the heart of Napa Valley. Founded in 1998 by Dave and Emily Miner along with his parents, Ed and Norma, Miner makes reserve style wines using fruit from Napa Valley and other specially selected California vineyards. Winemaker Gary Brookman uses a combination of old world winemaking techniques and modern technology to make wines that reflect the unique characteristics of individual vineyards or “terroir” where specific varietals grow best. The fusion of superb vineyard sites and thoughtful winemaking helps Miner create elegant, expressive wines.