



2007 CHARDONNAY NAPA VALLEY

A decade after our Chardonnay put us on the map, the 2007 Napa Chardonnay is a tried-and-true classic and a testament to Gary Brookman's fine winemaking skills. Malolactic fermentation in moderation keeps this Chardonnay sleek on the palate with remarkably fresh apple fruit and keenly placed acidity on the long, crisp finish.

2007

APPELLATION	100% Napa Valley 100% Chardonnay	ANALYSIS	Alcohol 14.4% pH 3.71 TA 0.56
HARVEST	September 16 - 18, 2007 Picked 24.8 Brix Average	PRODUCTION	4,850 Cases
VINEYARD	5 Napa Valley vineyards: Garvey, Stagecoach, Genny's and Hudson Vineyard	BOTTLED	August 25, 2008
BARREL AGING	10 Months 50% New French Oak Balance Neutral French	NOTES Suggested Retail: \$30	
FERMENTATION	100% Barrel Fermented 50% 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.