



WILD YEAST VIOGNIER SIMPSON VINEYARD 2007

Back by popular demand, our Wild Yeast Viognier has aromas of ripe stone fruit and exotic flowers with vibrant plush fruit on the palate. Barrel-fermented using native yeasts this wine has a round, rich mouthfeel balanced by crisp acidity. Sourced from John Simpson's low-yielding vineyards in Madera, this quintessential food wine deserves to be enjoyed now while it's young, fresh and wild.

2007

APPELLATION	100% California 100% Viognier	ANALYSIS	pH 3.9 TA .49
HARVEST	Sept. 7, 2007 Picked 25.5 Brix	PRODUCTION	221 Cases
VINEYARD	Simpson Vineyard Madera, California	BOTTLED	June, 18 2008
BARREL AGING	20% New French Oak 8 months	NOTES	John Simpson, grower
RELEASE	Summer 2008	Suggested Retail Price: \$35	

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.