



2009 ROSATO MENDOCINO

Our rosé of Sangiovese is crafted using the traditional saignée method of bleeding off juice from freshly crushed red grapes. This medium-bodied wine is dry and crisp all the way through with tangy cherry-pomegranate flavors. Serve well-chilled and paired with prosciutto and melon or anything off the grill. Drink now through 2011.



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| APPELLATION | Mendocino 100% Sangiovese | ANALYSIS | Alcohol 14.3% pH 3.68 TA 0.49 |
| HARVEST | Oct. 12 & 13, 2009 Picked 25.8 Brix | PRODUCTION | 505 cases of 750 ml 42 cases of magnums |
| VINEYARD | Gibson Ranch Hopland, California | BOTTLED | March 30, 2010 |
| BARREL AGING | No Barrel Aging 30% Saignée after 72-hour cold soak | NOTES <i>Suggested Retail Price: \$15</i> | |
| RELEASE | May 2010 | | |

H I S T O R Y

Miner 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.