



2000 CHARDONNAY NAPA VALLEY



Our 2000 Chardonnay represents a composition showcasing several of Napa's finest vineyards. The decadent, richly woven fruit flavors are the result of carefully chosen vineyard sites coupled with picking only when the grapes had achieved maximum ripeness. The abundantly fruit-driven profile is further complimented by the minimal use of malolactic fermentation, which in the case of this wine was allowed to take place in only 47% of the lot. A completely balanced package, and a wonderfully food friendly Chard to boot, we are extraordinarily proud of this 2000 bottling.

APPELLATION	100% Napa Valley 100% Chardonnay	ANALYSIS	Alcohol 14.2% pH 3.48 TA .66
HARVEST	September 7-26, 2000 Picked 24.5 Brix	PRODUCTION	499 Cases of .375ml 6832 Cases of .750ml
VINEYARD	5 Napa Valley Vineyards	BOTTLED	August 13, 2001 Released March 1, 2002
BARREL AGING	10 Months 45% New French Oak	NOTES <i>Key selling point: Only 47% ML & Only 45% new oak...providing heightened overall acidity. Far from your over-blown, over-oaked California Chardonnay, this wine is super clean, restrained and polished. Chef friendly all the way.</i>	
FERMENTATION	100% Barrel Fermented 47% Malolactic		

H I S T O R Y

Founded in 1998 by Dave Miner, President of Oakville Ranch Vineyards, along with his wife Emily and his parents, Ed and Norma, Miner Family Vineyards produces small lot, hand crafted wines using fruit from Oakville Ranch, Ed and Norma's vineyard and other carefully selected California vineyards. We produce limited quantities of Cabernet Sauvignon, Merlot, Cabernet Franc, Syrah, Zinfandel, Sangiovese, Pinot Noir, Chardonnay, Viognier and Sauvignon Blanc using a combination of old world winemaking techniques and modern technology. The focus of our label is to produce high end, reserve style wines that reflect the unique characteristics of individual vineyards or "terroir" where specific varietals grow best.