



2001 SAUVIGNON BLANC NAPA VALLEY



Bottled sunshine or Beach Blanket Blanc...you decide. Crafted in an ultra-crisp, hugely aromatic style, this wine blissfully defines refreshing. We produce a tiny amount of SB each year using fruit grown a short ways down the road from the winery in Yountville. The wine sees virtually no distribution as the majority is sold straight through the tasting room. Bright, racy, sleek and round, this bottling offers up effusive citrus-laced flavors and suggests something elusively tropical. A perfect wine alongside this season's various sea creatures or for merely sipping while staring down those many long summer sunsets.

APPELLATION	<i>100% Napa Valley 100% Sauvignon Blanc</i>	ANALYSIS	<i>Alcohol 13.7 % pH 3.37 TA.68</i>
HARVEST	<i>September 1, 2001 Picked 23.1 Brix</i>	PRODUCTION	<i>539 Cases</i>
VINEYARD	<i>Yountville</i>	BOTTLED	<i>March 13, 2002</i>
BARREL AGING	<i>30% Barrel Fermented 20% Barrel Aged Neutral Balance Sees No Oak</i>	NOTES	
RELEASE	<i>May 1, 2002</i>		

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.