



2000 CHARDONNAY WILD YEAST



Okay...here's the deal on this wine; The grapes are fermented naturally using **only** indigenous yeast cultures found on the skins of the grapes themselves, in the vineyards and within the walls of our winery. A very traditional and Burgundian approach, this extremely slow process requires a delicate balance between constant hand holding and hands off winemaking. The wine naturally sails through 100% malolactic while retaining its vital acidity resulting in a barrel fermented wine of unbelievable complexity, freshness, richness, flavor and length. A seriously sexy wine for those who long to take their Chardonnay habit to a whole new level.

APPELLATION	100% Napa Valley 100% Chardonnay	ANALYSIS	Alcohol 14.4% pH 3.46 TA .61
HARVEST	August 30-September 22, 2000 Picked 24.5 Brix	PRODUCTION	2287 Six-Packs
VINEYARD	3 Napa Valley Vineyards	BOTTLED	January 17, 2002 Released August, 2002
BARREL AGING	15 Months 75% New French Oak	NOTES <i>The 1999 bottling of Wild Yeast received 93 points from Wine Spectator Magazine...a wildly high score for a California white wine.</i>	
FERMENTATION	100% Barrel Fermented 100% 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.