



2000 VIOGNIER, SIMPSON VINEYARD CALIFORNIA



Our 2000 Viognier from Madera has an excellent balance of flavors with a beautiful, rich, smooth mouth feel. Wonderful aromas of orange blossom along with lively citrus tones and ripe peaches linger on the palate and in the nose. Nice crisp acidity makes this a beautiful wine to pair with shellfish and seafood.

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| APPELLATION | California 96% Viognier 4% Chardonnay | ANALYSIS | Alcohol 14.2% pH 3.76 TA .67 |
| HARVEST | Sep 12-Sep 29, 2000 Picked 24.4 Brix | PRODUCTION | 2500 Cases |
| VINEYARD | Simpson Vineyard | BOTTLED | April 1, 2001 |
| BARREL AGING | 25% Barrel Aged 5.5 Months Used French Oak | NOTES | |
| RELEASE | May 1, 2001 | | |

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.