



## 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.

<b>APPELLATION</b>	<i>100% Napa Valley 100% Chardonnay</i>	<b>ANALYSIS</b>	<i>Alcohol 14.2% pH 3.48 TA .66</i>
<b>HARVEST</b>	<i>September 7-26, 2000 Picked 24.5 Brix</i>	<b>PRODUCTION</b>	<i>499 Cases of .375ml 6832 Cases of .750ml</i>
<b>VINEYARD</b>	<i>5 Napa Valley Vineyards</i>	<b>BOTTLED</b>	<i>August 13, 2001 Released March 1, 2002</i>
<b>BARREL AGING</b>	<i>10 Months 45% New French Oak</i>	<b>NOTES</b>	
<b>FERMENTATION</b>	<i>100% Barrel Fermented 47% Malolactic</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.