



2001 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 gracefully 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 wild and sexy wine for those who long to take their Chardonnay habit to a whole new level.

APPELLATION	<i>100% Napa Valley 100% Chardonnay</i>	ANALYSIS	<i>Alcohol 14.2% pH 3.52 TA .60</i>
HARVEST	<i>August 24-September 22, 2001 Picked 24.9 Brix (Average)</i>	PRODUCTION	<i>2184 Six-Packs</i>
VINEYARD	<i>3 Select Hillside Vineyards</i>	BOTTLED	<i>January 17, 2003 Released: October 1, 2003 Suggested Retail: \$50</i>
BARREL AGING	<i>16 Months 75% New French Oak</i>	NOTES	
FERMENTATION	<i>100% Barrel Fermented 100% 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.