



2002 CHARDONNAY NAPA VALLEY



Our 2002 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 with a particular eye toward mountain grown and hillside grapes. The abundantly fruit-driven profile is further complemented by the relatively restrained use of malolactic fermentation. A completely balanced package that's wonderfully food friendly.

APPELLATION	<i>100% Napa Valley 100% Chardonnay</i>	ANALYSIS	<i>Alcohol 14.2% pH 3.58 TA.60</i>
HARVEST	<i>September 5-19, 2002 Picked 24.2 Brix Average</i>	PRODUCTION	<i>125 Cases of .375ml 3,168 Cases of .750ml</i>
VINEYARD	<i>4 Napa Valley Vineyards</i>	BOTTLED	<i>May 26-27, 2003 Suggested Retail: \$25</i>
BARREL AGING	<i>11 Months 40% New French Oak Balance Neutral French</i>	NOTES	
FERMENTATION	<i>100% Barrel Fermented 60% Malolactic</i>		

H I S T O R Y

Founded in 1998 by Dave Miner, along with his wife Emily and his parents, Ed and Norma, Miner Family Vineyards produces small lot, handcrafted 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, 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.