



VIOGNIER

SIMPSON VINEYARD 2002



Tropical, heady, ripe and downright delicious are but a few words flung liberally about when dishing this wine. Bursting at the seams with lively honeysuckle, citrus and images of far away places, this wine lights up the tongue with a youthfully fresh, vibrant texture. A fickle grape in anyones vineyard, Madera grower John Simpson faithfully coaxes out the very finest personalities of this once rare, blessedly salvaged Rhone varietal. So order up the sushi, bring on the wasabi, splash a few bottles on ice, call the travel agent...and thank us later.

APPELLATION	<i>100% California 100% Viognier</i>	ANALYSIS	<i>Alcohol 14.3% pH 3.88 TA.66</i>
HARVEST	<i>Sep 6-Sep 12, 2002 Picked 25.2 Brix</i>	PRODUCTION	<i>124 Cases of .375ml 2583 Cases of .750ml</i>
VINEYARD	<i>Simpson Vineyard Madera, California</i>	BOTTLED	<i>March 26, 2003</i>
BARREL AGING	<i>Stainless Steel Fermented</i>	NOTES	
RELEASE	<i>May 1, 2003 Suggested Retail: \$20</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.