



# VIOGNIER

## SIMPSON VINEYARD 2003



Intensely tropical and fresh, ripe and racy--a wine designed for summertime sipping or anytime enjoyment. With glowing lucidity, a nose full of honeysuckle blossoms and plush peach tones, this Viognier finishes with a refreshing tang that won't disappoint its fans (and will surely convert the cynical). Whole cluster pressed to perfection and stainless steel fermented...quite possibly our best release to date. Pair this wine with something spicy, something juicy, or some sushi. *Condrieu comes to California.*

<b>APPELLATION</b>	100% California 100% Viognier	<b>ANALYSIS</b>	Alcohol 14.3% pH 3.85 TA .69
<b>HARVEST</b>	Sept 12-16, 2003 Picked 25.2 Brix	<b>PRODUCTION</b>	250 Cases of .375ml 2,961 Cases of .750ml
<b>VINEYARD</b>	Simpson Vineyard Madera, California	<b>BOTTLED</b>	March 17, 2004
<b>BARREL AGING</b>	Stainless Steel Fermented	<b>NOTES</b> John Simpson, grower	
<b>RELEASE</b>	May 1, 2004 Suggested Retail: \$20		

### 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.