



2004 CHARDONNAY NAPA VALLEY

Using fruit from our four favorite Napa Valley vineyards, the 2004 Chardonnay is well-polished package. Spiced pear, melon and hazelnut notes are all tied together with toasty vanilla. With a winemaking approach that prizes balance and elegance over excess, we continue to make one of the most food-friendly, premium California Chardonnays on the market.

2004

APPELLATION	100% Napa Valley 100% Chardonnay	ANALYSIS	Alcohol 14.4% pH 3.61 TA .72
HARVEST	August 26- September 9, 2004 Picked 25.2 Brix Average	PRODUCTION	2,508 Cases
VINEYARD	4 Napa Valley Vineyards	BOTTLED	August 16, 2005
BARREL AGING	11 Months 40% New French Oak Balance Neutral French	NOTES <i>Suggested Retail: \$30</i>	
FERMENTATION	100% Barrel Fermented 50% Malolactic		

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.