



## 2004 CHARDONNAY WILD YEAST

*Why "wild"?* The grapes are fermented using only indigenous yeast cultures found on the skins of the grapes themselves, in the vineyards and within the walls of our winery. Gracefully sailing through full malolactic, the wine retains its vital acidity along with incredible freshness and richness. Aromas of vanilla and pear are followed by effusive ripe fruit flavors and subtle toastiness on the palate. Citrus and caramel notes add to the intrigue of this smooth, supple and unabashedly sexy chardonnay.

# 2004

<b>APPELLATION</b>	100% Napa Valley 100% Chardonnay	<b>ANALYSIS</b>	Alcohol 14.2% pH 3.67 TA .63
<b>HARVEST</b>	August 26 - Sept. 4, 2004 Picked 25.8 Brix (Average)	<b>PRODUCTION</b>	1,005 cases
<b>VINEYARD</b>	Oakville: 3 Select Hillside Vineyards 1 Valley Floor Vineyard	<b>BOTTLED</b>	January 2006
<b>BARREL AGING</b>	15 Months 70% New French Oak	<b>NOTES</b> <i>Suggested Retail Price: \$50</i> Release: June 2006	
<b>FERMENTATION</b>	100% Barrel Fermented 100% 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.