



2004 CABERNET SAUVIGNON OAKVILLE

Rich, ripe cherry and blueberry flavors mingle with cedar, spice and classic, firm Oakville tannins. More on '04...grapes realized ripeness earlier than most growing seasons. Acid balance eventually caught up and temperatures were steady into harvest. This vintage was small in terms of crop size but grand in quality and character for Cabernet Sauvignon. Drink now and hold some in the cellar.

2004

APPELLATION	Oakville 92% Cabernet Sauvignon 8% Cabernet Franc	ANALYSIS	Alcohol 14.5% pH 3.70 TA .64
HARVEST	Sept 15 -October 10, 2004 Picked 25.2 Brix Average	PRODUCTION	2,075 Cases of 750ml
VINEYARD	Oakville Ranch Vineyard Eastern Hills, Oakville	BOTTLED	August 22-24, 2006
BARREL AGING	21 Months 60% New French Oak 5% New American Oak	NOTES	Suggested Retail Price \$65
RELEASE	March 2007		

H I S T O R Y

Miner Family Vineyards is a dynamic, family-owned winery tucked along the eastern hills of the Oakville appellation in the heart of Napa Valley. Founded in 1998 by Dave and Emily Miner along with his parents, Ed and Norma, Miner makes reserve style wines using fruit from Napa Valley and other specially selected California vineyards. Winemaker Gary Brookman uses a combination of old world winemaking techniques and modern technology to make wines that reflect the unique characteristics of individual vineyards or "terroir" where specific varietals grow best. The fusion of superb vineyard sites and thoughtful winemaking helps Miner create elegant, expressive wines.