



2005 CHARDONNAY NAPA VALLEY

Beautiful mineral and melon notes gently wrapped in French oak grace this Chardonnay, sourced from some of the finest vineyards in the Northern Napa Valley. Malolactic fermentation in moderation keeps this chardonnay brisk and sleek on the palate. A well-balanced wine well-suited to a wide range of foods.

2005

APPELLATION	100% Napa Valley 100% Chardonnay	ANALYSIS	Alcohol 14.3% pH 3.74 TA 0.65
HARVEST	August 26- September 9, 2005 Picked 25.3 Brix Average	PRODUCTION	4,650 Cases
VINEYARD	4 Napa Valley Vineyards	BOTTLED	August 8-10, 2006
BARREL AGING	10 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

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.