



2006 CHARDONNAY WILD YEAST

Our gracefully complex Chardonnay is fermented using only indigenous or “wild” yeast cultures. Revealing layer upon layer of apricot, melon, spiced apple flavors, this wine is balanced with mouthwatering acidity and creamy, toasty oak. Drink now and savor the all bright fruit characteristics or cellar this perfectly age worthy wine if you prefer your Chardonnay on the sultry side.

2006

APELLATION	100% Napa Valley 100% Chardonnay	ANALYSIS	pH 3.70 TA .54
HARVEST	Sept. 22- Oct. 4, 2006 Picked 25.9 Brix (Average)	PRODUCTION	1,145 cases
VINEYARD	Oakville Carneros	BOTTLED	January 22-23, 2008
BARREL AGING	15 Months 70% New French Oak	NOTES <i>Suggested Retail Price: \$50</i> Release: June 2008	
FERMENTATION	100% Barrel Fermented 100% 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.