



## 2006 SAUVIGNON BLANC NAPA VALLEY

Snappy and crisp, this wine overflows with citrus and juicy fruit flavors and a flash of minerality. Our SB is stainless steel fermented so as to showcase the pure varietal characteristics and quality of fruit. Delightful with lighter fare or as an aperitif, this white is sure to make your mouth water and your taste buds tingle. Sauvignon Blanc purists, take heart.

# 2006

APPELLATION	100% Napa Valley	ANALYSIS	Alcohol 14.2% pH 3.52 TA .66
HARVEST	September 13 & 22, 2005 Picked 24.5 Brix	PRODUCTION	469 Cases
VINEYARD	31% Aetna Springs Sauv. Blanc 69% Garvey Vynd. Oakville Musque	BOTTLED	March 12, 2007
BARREL AGING	Stainless Steel Fermented	NOTES <i>Suggested Retail Price: \$20</i>	
RELEASE	May 1, 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.