



2006 ROSATO MENDOCINO

This rosé of 100% Sangiovese is made using the traditional saignée method of bleeding off juice from just crushed red grapes. Bursting with cran-cherry flavors, our Rosato is dry, medium-bodied and balanced by refreshing acidity. This perfect poolside companion pairs well with warm weather fare like barbecued shrimp and prosciutto wrapped melon. Stock up, chill it down and drink while icy cold.

2006

APPELLATION	Mendocino 100% Sangiovese	ANALYSIS	Alcohol 14.2% pH 3.86 TA 0.56
HARVEST	Oct. 27 & 30, 2006 Picked 25.5 Brix	PRODUCTION	980 cases
VINEYARD	Gibson Ranch Hopland, California	BOTTLED	March 13, 2007
BARREL AGING	No Barrel Aging 35% Saignée after 72-hour cold soak	NOTES <i>Suggested Retail Price: \$15</i>	
RELEASE	May 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.