



## 2007 CHARDONNAY WILD YEAST

Full-bodied and lush, yet never heavy, our Wild Yeast Chardonnay shows off flavors of ripe pear and melon with butterscotch and hazelnut notes balanced by oak spice and bright acidity. This is a wildly expressive wine that will reward a few years of patient cellaring. The grapes are fermented using only indigenous or “wild” yeast cultures found on the skins of the grapes themselves, in the vineyards and within the walls of our winery.

2007

|              |  |  |                     |
|--------------|--|--|---------------------|
| APPELLATION  | 100% Napa Valley<br>100% Chardonnay            | ANALYSIS                                     | pH 3.71<br>TA .50   |
| HARVEST      | Sept. 4-12, 2007<br>Picked 25.6 Brix (Average) | PRODUCTION                                   | 2,070 cases         |
| VINEYARD     | Oakville & Carneros                            | BOTTLED                                      | January 12-13, 2009 |
| BARREL AGING | 15 Months<br>70% New French Oak                | NOTES<br><i>Suggested Retail Price: \$50</i> |                     |
| FERMENTATION | 100% Barrel Fermented<br>100% Malolactic       | Release: June 2009                           |                     |

### H I S T O R Y

Miner 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.