



2008 CHARDONNAY HUDSON VINEYARD

Exhibiting bright floral character and intense layers of melon, apricot and spice flavors with remarkable freshness and a persistent finish, this wine will be best enjoyed 2010 through 2014. Grower Lee Hudson, of the famed Hudson Vineyards, allows only a handful of producers use of this official vineyard designation. This limited Chardonnay (only 182 cases made) was barrel fermented for added complexity.

2008

APPELLATION	<i>Napa Valley 100% Chardonnay</i>	ANALYSIS	<i>pH 3.89 TA .45 Alcohol 14.3%</i>
HARVEST	<i>Picked 26.1 brix September 13, 2008</i>	PRODUCTION	182 Cases
VINEYARD	<i>Hudson, Carneros AVA Napa Valley</i>	BOTTLED	<i>January 12, 2010</i>
BARREL AGING	15 Months 50% new French oak balance neutral French oak	NOTES <i>Suggested Retail: \$50</i>	
FERMENTATION	100% Barrel Fermented 100% Malolactic Fermentation		

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.