



2008 SAUVIGNON BLANC NAPA VALLEY

Available only through the Tasting Room here in Oakville, our Sauvignon Blanc is fermented and aged in stainless steel to preserve the wine's bright fruitiness and crisp finish. This wine has classic aromas of citrus and fresh herbs followed by clean yet concentrated flavors of melon and grapefruit with a slight mineral edge.

2008

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| APPELLATION | 100% Napa Valley | ANALYSIS | Alcohol 14.3% pH 3.54 TA .72 |
| HARVEST | August 29-30, 2009 Picked 24.5 Brix | PRODUCTION | 808 Cases |
| VINEYARD | 48% Capp Vynd. Sauv. Blanc 52% Garvey Vynd. Oakville Musque | BOTTLED | March 25, 2009 |
| BARREL AGING | Stainless Steel Fermented | NOTES <i>Suggested Retail Price: \$20</i> | |
| RELEASE | May 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.