



2009 SAUVIGNON BLANC NAPA VALLEY

Fermented and aged in stainless steel, our Sauvignon Blanc shows aromas of grapefruit and fresh herbs coupled with bright, clean flavors of melon and Meyer lemon on the palate. Enjoy this wine within 2-3 years of the vintage.

2009

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| APPELLATION | 100% Napa Valley | ANALYSIS | Alcohol 14.3% pH 3.48 TA .65 |
| HARVEST | September 8, 2009 Picked 25.0 brix | PRODUCTION | 312 Cases |
| VINEYARD | 100% Garvey Vynd. Oakville Musque | BOTTLED | March 29, 2010 |
| BARREL AGING | Stainless Steel Fermented | NOTES <i>Suggested Retail Price: \$20</i> | |
| RELEASE | June 2010 | | |

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.