



2010 MALBEC NAPA VALLEY

This Malbec shows off characteristic notes of plum and tobacco followed by a slight rustic earthiness on the finish with plenty of fine tannins. This is a versatile food wine with a distinctive acid structure that matches up nicely with rare red meat, and the tomato-based sauces of Indian and Italian cuisine. Try with hard cheeses such as Gruyere, Manchego and aged Goudas. Aged in French oak for 21 months before bottling, this wine will benefit from a few years in the cellar.

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APPELLATION	<i>Napa Valley 90% Malbec, 9% Merlot, 1% Petit Verdot</i>	ANALYSIS	<i>Alcohol 14.5% pH 3.66 TA 0.61</i>
HARVEST	<i>October 14, 2010</i>	PRODUCTION	<i>196 cases</i>
VINEYARD	<i>Stagecoach Vineyards</i>	BOTTLED	<i>January 22, 2013</i>
BARREL AGING	<i>21 months 50% New French Oak</i>	NOTES <i>Suggested Retail Price \$50</i>	
RELEASE	<i>Fall 2013</i>		

H I S T O R Y

Miner Family Winery 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 varieties grow best. The fusion of superb vineyard sites and thoughtful winemaking helps Miner create elegant, expressive wines.