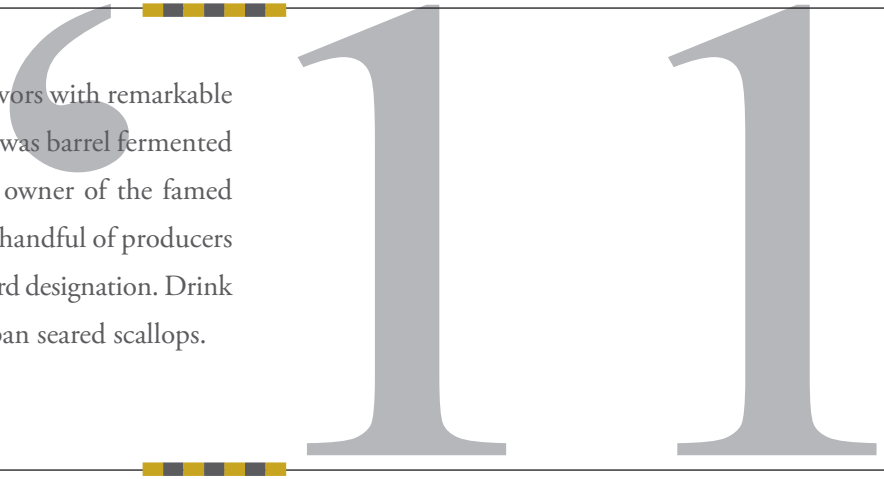




2011 CHARDONNAY HUDSON VINEYARD

Characterized by melon, apricot and spice flavors with remarkable freshness, this small production Chardonnay was barrel fermented for added complexity. Carneros grower and owner of the famed Hudson Vineyard, Lee Hudson allows only a handful of producers to their label their wines with his special vineyard designation. Drink through 2016. Pair with roasted chicken or pan seared scallops.



APPELLATION	<i>Napa Valley 100% Chardonnay</i>	ANALYSIS	<i>pH 4.05 TA .45 Alcohol 13.6%</i>
HARVEST	<i>Picked 22.7 brix October 3, 2011</i>	PRODUCTION	194 Cases
VINEYARD	<i>Hudson Vineyard, Carneros AVA Napa Valley</i>	BOTTLED	<i>February 5, 2013</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.