



2011 THE ODYSSEY NAPA VALLEY

Inspired by the muscular red blends from France's Rhône Valley, The Odyssey is made using intense mountain grown fruit from Stagecoach Vineyard. With a berry fruit-driven profile laced with leather and cedar notes, this wine was made to drink now or within five years of the vintage. Pair with your red meat of choice.



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| APPELLATION | Napa Valley 63% Grenache, 22% Mourvèdre, 15% Syrah | ANALYSIS | Alcohol 13.4% pH 3.81 TA .55 |
| HARVEST | October 14 - 22, 2011 Picked 23.1 - 24.3 Brix | PRODUCTION | 320 cases |
| VINEYARD | Stagecoach Vineyard Palisades Vineyard Naggiar Vineyard | BOTTLED | February 7, 2013 |
| BARREL AGING | 13 months 40% New French oak | NOTES <i>Suggested Retail Price: \$40</i> | |
| RELEASE | Spring 2013 | | |

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.