



2013 WILD YEAST VIOGNIER SIMPSON VINEYARD

Our Wild Yeast Viognier has aromas of ripe stone fruit and exotic flowers with vibrant plush fruit on the palate. Barrel fermented using native yeasts this wine has a round, rich mouth-feel balanced by crisp acidity. Sourced from John Simpson's low-yielding vineyards in Madera, this quintessential food wine deserves to be enjoyed now while it's young, fresh and wild.

2013

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| APPELLATION | <i>California 100% Viognier</i> | ANALYSIS | <i>Alcohol 14.3% pH 3.86 TA .47</i> |
| HARVEST | <i>September 13, 2013</i> | PRODUCTION | <i>167 Cases</i> |
| VINEYARDS | <i>Simpson Vineyard Madera, California</i> | BOTTLED | <i>April 14, 2014</i> |
| BARREL AGING | <i>6 months 20% New French Oak</i> | NOTES | <i>Suggested Retail: \$50</i> |
| RELEASE | <i>Spring 2014</i> | | |

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. Winemakers Gary Brookman and Stacy Vogel use 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.