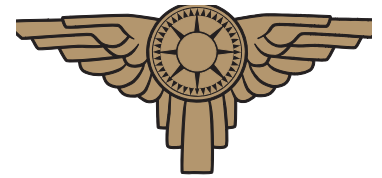


2014

HUDSON VINEYARD CHARDONNAY

NAPA VALLEY



MINER
FAMILY WINERY

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 label their wines with his special vineyard designation. Pair with roasted chicken or pan-seared scallops.

APPELLATION

Napa Valley

BLEND

100% Chardonnay

HARVEST

September 15 - 22, 2014
Picked at 23.9 - 25.5 Brix

VINEYARD

Hudson Vineyard - Carneros

FERMENTATION

100% Barrel Fermentation
100% Malolactic

BARREL AGING

15 Months
50% new French oak
Balance neutral French oak

ANALYSIS

Alcohol 14.3%
pH 3.63
TA .57

PRODUCTION

230 cases

BOTTLED

February 9, 2016

RELEASE DATE

Summer 2017

SUGGESTED RETAIL

\$50

HISTORY

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, Miner Family Winery crafts reserve-style wines by sourcing fruit from Napa Valley and other specially selected California vineyards.

Winemaker Stacy Vogel 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. This fusion of superb vineyard sites and thoughtful winemaking allows Miner to deliver elegant, expressive wines.

