



1999 CHARDONNAY WILD YEAST



For our 1999 Wild Yeast Chardonnay, we let a small amount from each lot of Chardonnay go wild, letting it ferment on it's own natural yeast in small French oak barrels for 14 months. The natural yeast gives this Chardonnay an exotic quality of cinnamon, earth, ripe pear and mineral with very complex layers. Every taste reveals something different. Truly a unique Chardonnay!

APPELLATION	<i>Napa Valley 100% Chardonnay</i>	ANALYSIS	<i>Alcohol 14.4% pH 3.54 TA .60</i>
HARVEST	<i>Sep 24-Oct 11, 1999 Picked 24.9 Brix</i>	PRODUCTION	<i>616 Cases</i>
VINEYARD	<i>Oakville Ranch</i>	BOTTLED	<i>January 9, 2001 Released September 1, 2001</i>
BARREL AGING	<i>14 Months 75% New French Oak</i>	NOTES	
FERMENTATION	<i>100% Barrel Fermented 100% Malolactic 100% Wild Yeast</i>		

H I S T O R Y

Founded in 1998 by Dave Miner, President of Oakville Ranch Vineyards, along with his wife Emily and his parents, Ed and Norma, Miner Family Vineyards produces small lot, hand crafted wines using fruit from Oakville Ranch, Ed and Norma's vineyard and other carefully selected California vineyards. We produce limited quantities of Cabernet Sauvignon, Merlot, Cabernet Franc, Syrah, Zinfandel, Sangiovese, Pinot Noir, Chardonnay, Viognier and Sauvignon Blanc using a combination of old world winemaking techniques and modern technology. The focus of our label is to produce high end, reserve style wines that reflect the unique characteristics of individual vineyards or "terroir" where specific varietals grow best.