



## 2001 CHARDONNAY NAPA VALLEY



Our 2001 Chardonnay represents a composition showcasing several of Napa's finest vineyards. The decadent, richly woven fruit flavors are the result of carefully chosen vineyard sites with a particular eye toward mountain grown and hillside grapes. The abundantly fruit-driven profile is further complimented by the relatively restrained use of malolactic fermentation, which in the case of this wine takes place in only 40% of the lot. A completely balanced package, and a wonderfully food friendly Chard to boot, we are extraordinarily proud of this 2001 bottling.

<b>APPELLATION</b>	<i>100% Napa Valley 100% Chardonnay</i>	<b>ANALYSIS</b>	<i>Alcohol 14.2% pH 3.48 TA .66</i>
<b>HARVEST</b>	<i>August 21-September 26, 2001 Picked 24.1 Brix Average</i>	<b>PRODUCTION</b>	<i>250 Cases of .375ml 4435 Cases of .750ml</i>
<b>VINEYARD</b>	<i>4 Napa Valley Vineyards</i>	<b>BOTTLED</b>	<i>August 14-16, 2002 Suggested Retail: \$25</i>
<b>BARREL AGING</b>	<i>11 Months 40% New French Oak Balance Neutral French</i>	<b>NOTES</b>	
<b>FERMENTATION</b>	<i>100% Barrel Fermented 40% Malolactic</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.