



2003 SAUVIGNON BLANC NAPA VALLEY



With the freshness of freesia and a subtle straw scent, this crisp white is simply stunning with melon, fig and tropical essences. The rich, alluvial soils of the Valley floor vineyards impart juicy fruity characteristics in our Sauvignon Blanc. We produce a tiny amount of this wine each year using fruit grown just down the road in Yountville. The wine sees virtually no distribution as the majority is sold directly through our Tasting Room. All things seaworthy have an affinity for this refreshing SB, especially the illustrious oyster.

APPELLATION	<i>100% Napa Valley 100% Sauvignon Blanc</i>	ANALYSIS	<i>Alcohol 13.8% pH 3.41 TA.69</i>
HARVEST	<i>September 10-20, 2003 Picked 23.9 & 25.0 Brix</i>	PRODUCTION	<i>555 Cases</i>
VINEYARD	<i>73% Yountville Sauv. Blanc 27% Garvey Vynd. Musque</i>	BOTTLED	<i>March 18, 2004</i>
BARREL AGING	<i>Stainless Steel Fermented</i>	NOTES	
RELEASE	<i>May 1, 2003</i>		

H I S T O R Y

Founded in 1998 by Dave Miner along with his wife Emily and his parents, Ed and Norma, Miner Family Vineyards produces small lot, handcrafted 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, 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.