



2003 CHARDONNAY WILD YEAST

Here's the deal on this wine . . . the grapes are fermented naturally using only indigenous yeast cultures found on the skins of the grapes themselves, in the vineyards and within the walls of our winery. This wine gracefully sails through full malolactic while retaining its vital acidity resulting in a barrel fermented wine of unbelievable freshness, richness, flavor and length. Alluringly subtle vanilla, nutmeg and baked pear aromas add further layers of complexity to this unique wine. Take your chardonnay habit to a whole new level.

2003

APPELLATION	100% Napa Valley 100% Chardonnay	ANALYSIS	Alcohol 14.2% pH 3.54 TA .62
HARVEST	September 8 - Sept. 22, 2003 Picked 24.8 Brix (Average)	PRODUCTION	756 cases
VINEYARD	Oakville: 3 Select Hillside Vineyards 1 Valley Floor Vineyard	BOTTLED	January 2005
BARREL AGING	16 Months 75% New French Oak	NOTES <i>Suggested Retail Price: \$50</i> Release: September 2005	
FERMENTATION	100% Barrel Fermented 100% Malolactic		

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.