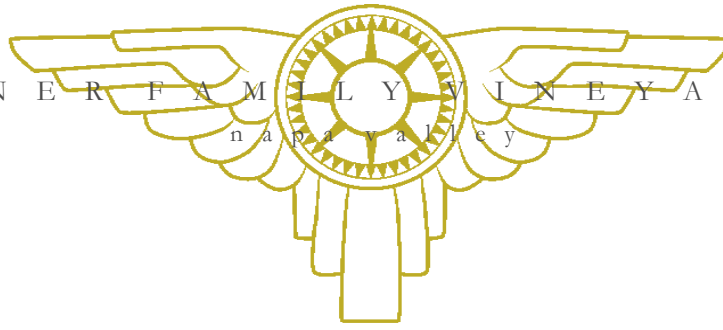


M I N E R F A M I L Y V I N E Y A R D S



## 2004 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 right here in Oakville. The wine sees virtually no distribution as the majority is sold directly through our Tasting Room. Young, intense and racy - a perfect wine served alongside simmering sea creatures.

### H I S T O R Y

APPELLATION	100% Napa Valley 100% Sauvignon Blanc	ANALYSIS	Alcohol 14.2 % pH 3.38 TA .69
HARVEST	August 24-26, 2004 Picked 23.9 & 25.0 Brix	PRODUCTION	188 Cases
VINEYARD	31% Aetna Springs Sauv. Blanc 69% Garvey Vynd. Oakville Musque	BOTTLED	March 23, 2005
BARREL AGING	Stainless Steel Fermented	NOTES	
RELEASE	May 1, 2005		

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.