



VIOGNIER

SIMPSON VINEYARD 2004

Intensely tropical and fresh, ripe and racy--a wine designed for summertime sipping or anytime enjoyment. With glowing lucidity, a nose full of honeysuckle blossoms and plush peach tones, this Viognier finishes with a refreshing tang that won't disappoint its fans (and will surely convert the cynical). Whole cluster pressed to perfection and stainless steel fermented... quite possibly our best release to date. Pair this wine with something spicy, something juicy - great with sushi.

2004

APPELLATION	100% California 100% Viognier	ANALYSIS	Alcohol 14.2% pH 3.78 TA .70
HARVEST	August 20-30, 2004 Picked 24.9 Brix	PRODUCTION	410 Cases of .375ml 3,332 Cases of .750ml
VINEYARD	Simpson Vineyard Madera, California	BOTTLED	March 21, 2005
BARREL AGING	Stainless Steel Fermented	NOTES	John Simpson, grower
RELEASE	May 1, 2004	Suggested Retail Price: \$20	

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.