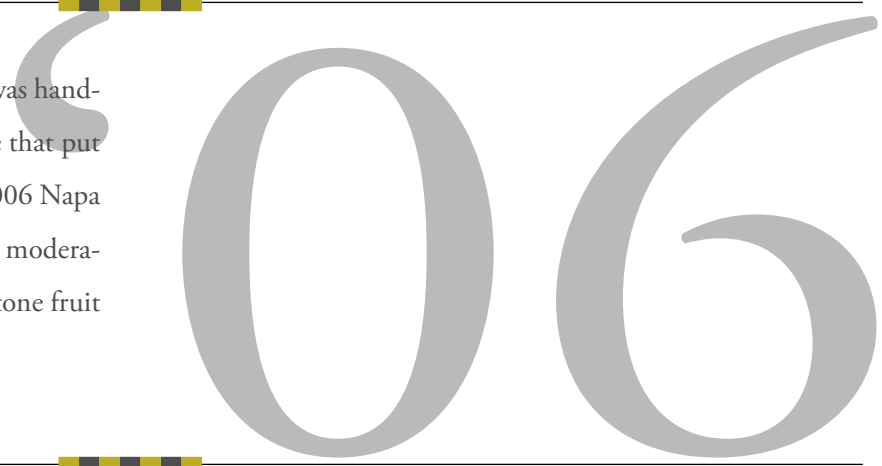


## 2006 CHARDONNAY NAPA VALLEY

Fruit from a six low-yielding, Napa Valley vineyards was hand-picked to make this wine. Chardonnay was the wine that put us on the map back in 1997, and true to form, the 2006 Napa Chardonnay is a classic. Malolactic fermentation in moderation keeps this chardonnay sleek on the palate with stone fruit characteristics enhanced by toasty oak.



<b>APPELLATION</b>	100% Napa Valley 100% Chardonnay	<b>ANALYSIS</b>	Alcohol 14.3% pH 3.75 TA 0.59
<b>HARVEST</b>	September 22- Oct. 9, 2006 Picked 24.6 Brix Average	<b>PRODUCTION</b>	4,150 Cases
<b>VINEYARD</b>	6 Napa Valley Vineyards	<b>BOTTLED</b>	August 23-26, 2007
<b>BARREL AGING</b>	10 Months 40% New French Oak Balance Neutral French	<b>NOTES</b> <i>Suggested Retail: \$30</i>	
<b>FERMENTATION</b>	100% Barrel Fermented 50% Malolactic		

### H I S T O R Y

Miner Family Vineyards is a dynamic, family-owned winery tucked along the eastern hills of the Oakville appellation in the heart of Napa Valley. Founded in 1998 by Dave and Emily Miner along with his parents, Ed and Norma, Miner makes reserve style wines using fruit from Napa Valley and other specially selected California vineyards. Winemaker Gary Brookman uses a combination of old world winemaking techniques and modern technology to make wines that reflect the unique characteristics of individual vineyards or “terroir” where specific varietals grow best. The fusion of superb vineyard sites and thoughtful winemaking helps Miner create elegant, expressive wines.