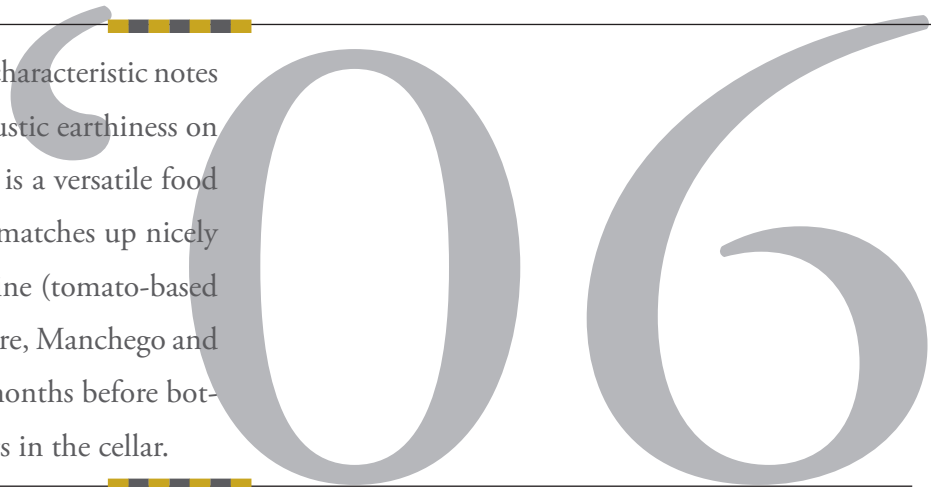


2006 MALBEC NAPA VALLEY

Our first-ever bottling of Malbec shows off characteristic notes of plum and tobacco followed by a slight rustic earthiness on the finish with plenty of fine tannins. This is a versatile food wine with a distinctive acid structure that matches up nicely with rare red meat, Indian and Italian cuisine (tomato-based sauces). Try with hard cheeses such as Gruyere, Manchego and aged Goudas...aged in French oak for 21 months before bottling, this wine will benefit from a few years in the cellar.



APPELLATION	Napa Valley 87% Malbec, 10% Merlot 3% Cabernet Franc	ANALYSIS	pH 3.69 TA .63
HARVEST	October 3, 2006	PRODUCTION	241 cases of 750ml
VINEYARD	Stagecoach Vineyard Eastern Hills, Napa Valley	BOTTLED	August 29, 2008
BARREL AGING	21 Months 50% New French Oak	NOTES	Suggested Retail Price \$50
RELEASE	November 2008		

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 varieties grow best. The fusion of superb vineyard sites and thoughtful winemaking helps Miner create elegant, expressive wines.