



2011 SAUVIGNON BLANC NAPA VALLEY

This crisp Napa Valley Sauvignon Blanc is fermented and aged in stainless steel. With aromas of stone fruit and freshly cut herbs followed by grapefruit-melon flavors on the palate, this wine is best enjoyed in its youth. Drink within 2-3 years of the vintage.



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| APPELLATION | 100% Napa Valley | ANALYSIS | Alcohol 14.3% pH 3.68 TA .57 |
| HARVEST | September 21-22, 2011 Picked 24.3 brix | PRODUCTION | 739 Cases |
| VINEYARD | 76% Shartsis Vyd, Rutherford 23% Garvey Vyd, Oakville Musque clone | BOTTLED | March 26, 2012 |
| BARREL AGING | Stainless Steel Fermented | NOTES <i>Suggested Retail Price: \$20</i> | |
| RELEASE | April 2012 | | |

H I S T O R Y

Miner 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.