

# 2011

## WILD YEAST VIOGNIER

CALIFORNIA



### MINER

FAMILY WINERY  
NAPA VALLEY

Back by popular demand, our Wild Yeast Viognier has aromas of ripe stone fruit and exotic flowers with vibrant plush fruit on the palate. Barrel fermented using native yeasts, this wine has a round, rich mouthfeel balanced by crisp acidity. Sourced from John Simpson's low-yielding vineyards in Madera, this quintessential food wine deserves to be enjoyed now while it's young, fresh and wild.

#### APPELLATION

Madera, California

#### BLEND

100% Viognier

#### HARVEST

September 16th, 2011

Picked at 22.7 Brix

#### VINEYARD

Simpson Vineyard, Madera

#### BARREL AGING

7 Months

20% New French Oak

#### ANALYSIS

Alcohol 13.5%

pH 4.15

TA .45

#### PRODUCTION

150 cases

#### BOTTLED

April 16th, 2012

#### RELEASE DATE

Spring 2012

#### SUGGESTED RETAIL

\$50

## HISTORY

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, Miner Family Winery crafts reserve-style wines by sourcing fruit from Napa Valley and other specially selected California vineyards.

Winemaker Stacy Vogel 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. This fusion of superb vineyard sites and thoughtful winemaking allows Miner to deliver elegant, expressive wines.

