



2012 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.

2012

APPELLATION	100% Napa Valley	ANALYSIS	Alcohol 14.1% pH 3.36 TA .52
HARVEST	September 5 - 10, 2012 Picked 23.5 brix	PRODUCTION	1530 Cases
VINEYARD	80% Shartsis Vyd, Rutherford 20% Garvey Vyd, Oakville Musque clone	BOTTLED	March 21, 2013
BARREL AGING	Stainless Steel Fermented	NOTES <i>Suggested Retail Price: \$20</i>	
RELEASE	May 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.