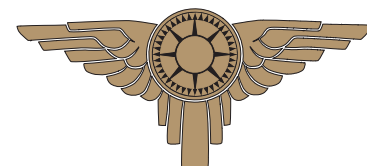


2017

CHARDONNAY

NAPA VALLEY



MINER
FAMILY WINERY



Sourced from low-yielding vineyards in Napa Valley, our Chardonnay is characterized by crisp apple, ripe melon and citrus flavors gently balanced with toasty French oak.

Our winemaker uses a malolactic fermentation in moderation to retain the wine's bright acidity. More than a decade after Chardonnay put us on the map, this wine remains a classic.

APPELLATION

Napa Valley
100% Chardonnay

VINEYARD

Garvey, Genny's, Krupp Brothers,
Hyde, Lone Oak & Antinori Vineyards

HARVEST

September 5th - 18th, 2017
Picked at 21.8 - 25.1 Brix

FERMENTATION & AGING

Aged 10 Months
30% New French Oak
40% Stainless Steel
50% Malolactic Fermentation

ANALYSIS

Alcohol 13.5%
pH 3.71
TA .54

PRODUCTION

5,600 cases

BOTTLED

August 1st - 6th, 2018

RELEASE DATE

Winter 2018

SUGGESTED RETAIL

\$32

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 use 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.