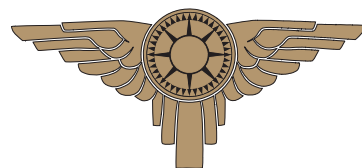


# 2017

## WILD YEAST CHARDONNAY

NAPA VALLEY



MINER  
FAMILY WINERY



Full-bodied and lush, yet never heavy, our Wild Yeast Chardonnay shows off flavors of ripe pear and melon with butterscotch and hazelnut notes balanced by oak spice and bright acidity. This is a wildly expressive wine that will reward a few years of patient cellaring. The grapes are fermented using only indigenous or “wild” yeast cultures found on the skins of the grapes themselves, in the vineyards and within the walls of our winery.

### APPELLATION

Napa Valley

### BLEND

100% Chardonnay

### HARVEST

September 5th - 12th, 2017

Picked at 22.3 - 26.5 Brix

### VINEYARD

Hyde, Genny's, Lone Oak  
& Antinori Vineyards

### FERMENTATION

100% Barrel Fermented

100% Malolactic

### ANALYSIS

Alcohol 13.5%

pH 3.72

TA .52

### PRODUCTION

1,116 6-pack cases

### BOTTLED

February 14th, 2019

### RELEASE DATE

Spring 2019

### SUGGESTED RETAIL

\$60

## 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.