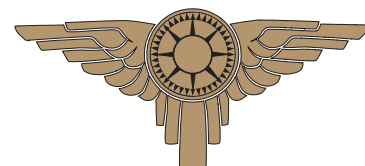


2018

SAUVIGNON BLANC

NAPA VALLEY



MINER
FAMILY WINERY



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.

APPELLATION

Napa Valley

BLEND

100% Sauvignon Blanc

HARVEST

August 31 - September 7, 2018

Picked at 21 - 25 Brix

VINEYARD

19% Shartsis Vineyard, Rutherford

43% Sage Creek Vineyard

27% Bensen Vineyard

12% Alsace Vineyard

FERMENTATION

Stainless Steel Fermentation

ANALYSIS

Alcohol 13.5%

pH 3.30

TA .62

PRODUCTION

4,070 cases

BOTTLED

February 15 - 19, 2019

RELEASE DATE

Spring 2019

SUGGESTED RETAIL

\$25

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 pecially 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.