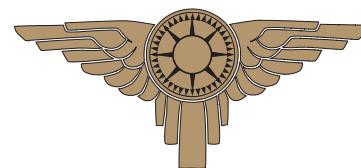


2018

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 20th - October 6th, 2018

Picked at 21.8 - 24.1 Brix

VINEYARD

Hyde, Genny's, Lone Oak, Krupp
Brothers, Holman & Antinori

Vineyards

FERMENTATION

100% Barrel Fermented

100% Malolactic

ANALYSIS

Alcohol 14.3%

pH 3.63

TA .53

PRODUCTION

2,592 6-pack cases

BOTTLED

February 6th, 2020

RELEASE DATE

Spring 2020

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.