2022

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 6th - 13th, 2022
Picked at 24.1 - 25.0 Brix

VINEYARD
Hyde, Genny's & Giant Cedar Vineyards

FERMENTATION
100% Barrel Fermented
100% Malolactic

ANALYSIS
Alcohol 14.4%
pH 3.7
TA .48

PRODUCTION
959 6-pack cases

BOTTLED
March 26th, 2024

RELEASE DATE
Winter 2025

SUGGESTED RETAIL
$75

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.

Our winemaking team 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.

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