2023

WILD YEAST VIOGNIER

MENDOCINO

MINER

FAMILY WINERY



Our Wild Yeast Viognier offers stone fruit and floral aromas, plush fruit flavors, a rich texture, and crisp acidity.

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
Mendocino

BLEND
100% Viognier

HARVEST
October 9th, 2023
Picked at 22.8 Brix

VINEYARD
Alder Springs

FERMENTATION
8 Months
17% New French Oak

ANALYSIS
Alcohol 13.6%
pH 3.65
TA .62

PRODUCTION
131 cases

BOTTLED
May 18th, 2024

RELEASE DATE
Spring 2025

SUGGESTED RETAIL
$40

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.

PO BOX 367 • 7850 SILVERADO TRAIL • OAKVILLE, CA • 800.366.WINE • MINERWINES.COM