



VIOGNIER SIMPSON VINEYARD 2007

Aromatically complex with citrus and honeysuckle notes on the nose and a plush feel on the palate, our Viognier consistently displays a fine balance of natural acidity and intense concentration. Sourced from John Simpson's low-yielding vineyards in Madera, this quintessential food wine was whole cluster pressed and stainless steel fermented to allow the vibrant, tropical and stone fruit characteristics of this varietal to shine. Drink now.

2007

APPELLATION	100% California 100% Viognier	ANALYSIS	Alcohol 14.4% pH 3.87 TA .58
HARVEST	August 30 - Sept. 12, 2007 Picked 25.5 Brix	PRODUCTION	496 Cases of .375ml 5,223 Cases of .750ml
VINEYARD	Simpson Vineyard Madera, California	BOTTLED	March 19 - 25, 2007
BARREL AGING	Stainless Steel Fermented	NOTES	John Simpson, grower
RELEASE	June 2008	Suggested Retail Price: \$20	

H I S T O R Y

Miner Family Vineyards 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 along with his parents, Ed and Norma, Miner makes reserve style wines using fruit from Napa Valley and other specially selected California vineyards. Winemaker Gary Brookman 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. The fusion of superb vineyard sites and thoughtful winemaking helps Miner create elegant, expressive wines.