



2002 CHARDONNAY WILD YEAST



Here's the deal on this wine ...The grapes are fermented naturally using only indigenous yeast cultures found on the skins of the grapes themselves, in the vineyards and within the walls of our winery. This wine gracefully sails through full malolactic while retaining its vital acidity resulting in a barrel fermented wine of unbelievable freshness, richness, flavor and length. Alluringly subtle vanilla, baked pear and a dash of nutmeg are just a few of the flavors adding to the complexity of this unique wine - a truly a sensual experience. Take your Chardonnay habit to a whole new level.

APPELLATION	<i>100% Napa Valley 100% Chardonnay</i>	ANALYSIS	<i>Alcohol 14.2% pH 3.59 TA .60</i>
HARVEST	<i>September 7-September 19, 2002 Picked 24.8 Brix (Average)</i>	PRODUCTION	<i>1,100 cases</i>
VINEYARD	<i>Oakville: 3 Select Hillside Vineyards 1 Valley Floor Vineyard</i>	BOTTLED	<i>January 2004 Released: October 2, 2004 Suggested Retail: \$50</i>
BARREL AGING	<i>16 Months 75% New French Oak</i>	NOTES	
FERMENTATION	<i>100% Barrel Fermented 100% Malolactic</i>		

H I S T O R Y

Founded in 1998 by Dave Miner, along with his wife Emily and his parents, Ed and Norma, Miner Family Vineyards produces small lot, handcrafted wines using fruit from Oakville Ranch, Ed and Norma's vineyard and other carefully selected California vineyards. We produce limited quantities of Cabernet Sauvignon, Merlot, Syrah, Zinfandel, Sangiovese, Pinot Noir, Chardonnay, Viognier and Sauvignon Blanc using a combination of old world winemaking techniques and modern technology. The focus of our label is to produce high end, reserve style wines that reflect the unique characteristics of individual vineyards or "terroir" where specific varietals grow best.