



1999 CABERNET SAUVIGNON OAKVILLE



A voluminous and purely hedonistic bottle of joy. The 1998 version of this wine was listed by Bon Appetit Magazine as one of the top wines released worldwide in 2000. We feel that without a doubt, the key to this wine rests squarely on the shoulders of the enormously compelling mountain grown fruit. Picked high above the valley floor, nearly 1500 feet above sea level, our Cab grapes reside within a low-yielding vineyard planted over rocky, volcanic soil. Deep, dark, rich and extremely focused, this is truly what great Oakville Cab is all about.

APPELLATION	100% Oakville 92% Cabernet Sauvignon 8% Cabernet Franc	ANALYSIS	Alcohol 14.4% pH 3.37 TA .59
HARVEST	October 2-12, 1999 Picked 24.6 Brix	PRODUCTION	250 Cases of .375ml 2535 Cases of .750ml
VINEYARD	Oakville Ranch Vineyard	BOTTLED	August 20-22, 2001
BARREL AGING	21 Months 52% New French Oak 16% New American Oak	NOTES	
RELEASE	May 1, 2002		

H I S T O R Y

Founded in 1998 by Dave Miner, President of Oakville Ranch Vineyards, along with his wife Emily and his parents, Ed and Norma, Miner Family Vineyards produces small lot, hand crafted 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, Cabernet Franc, 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.