

Miner Family Chardonnay Napa Valley

THE FACTS

COUNTRY: USA - CA

REGION: Napa County

APPELLATION: Napa Valley

CEPAGE: 100% Chardonnay

WINEMAKING: A blend of stainless steel and barrel fermented; blend of wild fermented and inoculated fermentation. Partial malolactic fermentation. Aged in barrel on lees for 10 months before bottling.

ALCOHOL BY VOLUME: 13.5%

AGING: Aged 10 months on lees in barrel before bottling

ANNUAL PRODUCTION: 4400 cases

THE STORY

Miner Family Winery is a dynamic family-owned winery tucked into the eastern hills of Oakville within the heart of Napa Valley. Founded in 1996 by Dave & Emily Miner, Miner is defined by a sensational portfolio of wines characterized by and committed to individualistic style and quality.

THE ADJECTIVES

OVERALL: Classic Napa balance: vibrant yet rich, crisp, elegant

AROMAS / FLAVORS: Meyer lemon, kaffir lime, orange blossoms, apple, melon; graham cracker, brioche, hazelnut

MOUTHFEEL: Medium-bodied; creamy, smooth; moderate malolactic, vibrant

THE SELLING POINTS

Vibrant, classic and crisp Napa Valley Chardonnay

AWARDS: 90pts James Suckling

SUSTAINABILITY: Sustainable In Practice, Minimal Intervention / Augmentation

PAIRINGS: Seafood pasta, clams, lobster thermidor, soft cheeses, roasted white meats

