

# Miner Family Chardonnay Wild Yeast Napa Valley

## THE FACTS

**COUNTRY:** USA - CA

**REGION:** Napa County

**APPELLATION:** Napa Valley

**CEPAGE:** 100% Chardonnay

**WINEMAKING:** Fermented using only wild or native yeasts. 100% barrel fermented, 100% malolactic fermentation.

**ALCOHOL BY VOLUME:** 14.4%

**AGING:** Aged on lees in barrel for 14 months; 60% new French oak

**ANNUAL PRODUCTION:** 480 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:** Full-bodied, fresh and balanced

**AROMAS / FLAVORS:** Vanilla, pear

**MOUTHFEEL:** Creamy, supple, smooth; integrated acidity despite full malo

## THE SELLING POINTS

Full-bodied, rich and bright Chardonnay

**AWARDS:** 90pts James Suckling

**SUSTAINABILITY:** Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation

**PAIRINGS:** Roasted chicken, buttery seafood, creamy cheeses, earthy mushroom dishes

