

Miner Family Chardonnay Wild Yeast Napa Valley

THE FACTS

COUNTRY: USA - CA

REGION: Napa

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.

BIOGRAPHY: Following a number of years spent working in the software industry, Dave Miner got his start in wine in 1993 as President of Oakville Ranch Vineyards, owned by his late uncle, Robert Miner. Having spent years as an enthusiastic wine consumer and collector, Dave had a natural affinity for the business.

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

