





Sourced from low-yielding vineyards in Napa Valley, our Chardonnay is characterized by crisp apple, ripe melon and citrus flavors gently balanced with toasty French oak.

Our winemaker uses a malolactic fermentation in moderation to retain the wine's bright acidity. More than a decade after Chardonnay put us on the map, this wine remains a classic.

APPELLATION

Napa Valley
100% Chardonnay
VINEYARD

Bravo Zulu, Hyde, Genny's, Giant Cedar & Rafael Vineyards

HARVEST

August 29th - September 13th, 2022 Picked at 21.1-25.9 Brix

FERMENTATION & AGING

Aged 10 Months 30% New French Oak 40% Stainless Steel 50% Malolactic Fermentation

ANALYSIS

Alcohol 14.1% pH 3.7 TA .5

PRODUCTION

3,103 cases
BOTTLED

June 5th, 2023

RELEASE DATE
Fall 2023

SUGGESTED RETAIL

\$40

HISTORY

Miner is a dynamic family-owned winery tucked along the eastern hills of the Oakville appellation in the heart of Napa Valley. Founded in 1998 by Dave and Emily Miner, Miner Family Winery crafts reserve-style wines by sourcing fruit from Napa Valley and other specially selected California vineyards.

Our winemaking team uses a combination of old world winemaking techniques and modern technology to make wines that reflect the unique characteristics of individual vineyards or "terroir" where specific varietals grow best. This fusion of superb vineyard sites and thoughtful winemaking allows Miner to deliver elegant, expressive wines.