

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

