



2001 CABERNET SAUVIGNON OAKVILLE



A clear picture of why we do what we do...and where we do it. Our voluminous 2001 Cab is nothing short of a hedonist's candy store conveniently bottled and ready to pour. We feel that without a doubt, the key to this wine rests squarely on the shoulders of the enormously compelling mountain grown fruit. Picked high above the valley floor, nearly 1000 feet above sea level, our Cab grapes reside within a low-yielding vineyard planted over rocky, volcanic soil. Deep, dark, rich and extremely focused, this is truly what great Oakville Cab is all about.

APPELLATION	100% Oakville 87% Cabernet Sauvignon 13% Cabernet Franc	ANALYSIS	Alcohol 14.2% pH 3.50 TA .56
HARVEST	September 28-October 10, 2001 Picked 25.2 Brix Average	PRODUCTION	124 Cases of 375ml 2,000 Cases of 750ml
VINEYARD	Oakville Ranch Vineyard Eastern Hills, Oakville	BOTTLED	August 19-20, 2002
BARREL AGING	22 Months 60% New French Oak 10% New American Oak	NOTES	
RELEASE	Fall 2004		

H I S T O R Y

Founded in 1998 by Dave Miner along with his wife Emily and his parents, Ed and Norma, Miner Family Vineyards produces small lot, handcrafted wines using fruit from Oakville Ranch, Ed and Norma's vineyard and other carefully selected California vineyards. We produce limited quantities of Cabernet Sauvignon, Merlot, Syrah, Zinfandel, Sangiovese, Pinot Noir, Chardonnay, Viognier and Sauvignon Blanc using a combination of old world winemaking techniques and modern technology. The focus of our label is to produce high end, reserve style wines that reflect the unique characteristics of individual vineyards or "terroir" where specific varietals grow best.