

## Miner Family Winery

### *Wild Yeast Chardonnay*



The grapes are fermented using only indigenous or "wild" yeast cultures found on the skins of the grapes themselves, in the vineyards and within the walls of the winery.

The 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.

**Grape varieties :** Chardonnay

**Tasting notes :**

Full-bodied and lush yet never heavy. Flavors of ripe pear and melon with butterscotch and hazelnut notes balanced by oak spice and bright acidity.

**Press Notes**

**Wine Spectator**

2019

91 points

**James Suckling**

2019

93 points



**Sustainable**

