

MILLER WINE WORKS
M I L L E R

2002 Syrah, Brookside Vineyard, Napa Valley

With the philosophy deeply ingrained in his psyche that wine is a liquid food, Gary Miller, an accomplished chef, parlayed his career in the food industry to follow his passion... winemaking. Gary has worked for such notable wine producers as La Jota, Martinelli, and Robert Biale. His own brand, Miller Wine Works, is an expression of all the paths Gary's life has taken, from being raised in a rural, Western New York family to becoming a Napa Valley vintner. As a chef, Gary fully understands the necessity of integration and balance when the fruits of the land intermingle with the fruits of one's labor. Who better than a chef-winemaker to bring forth skillfully integrated, well-balanced wine?

Brookside Vineyard is a seven-acre ranch, located between the Carneros and Mt. Veeder appellations. As a result, this vineyard experiences all the advantages of both highly acclaimed, wine grape growing regions. With cool morning and evening maritime influences, coupled with moderate day time temperatures, these benchmark climatic conditions are extremely suitable for producing extraordinary Syrah. Soil types are alluvial and sandy clay. The three acres of Syrah are on a vertical trellising system, and have a spacing of five by seven feet.

Technical data:

Varietal Content	95% Syrah, 4% Mourvedre, 1% Viognier
Aging	37.5% new French oak for 15 months
Titratable Acidity	0.53g/100ml
pH	3.97
Alcohol	15.5%
Release Date	January 1, 2005
Case Production	193 cases

Winemaker Notes:

The **2002 Miller Wine Works Syrah, Brookside Vineyard, Napa Valley** delivers a superb, dark red, elegant Syrah. On the nose are complex aromas of black cherries and violets, with a hint of wild herbs and liquorice. This bouquet gives way to elegant and luxurious flavors of classic raspberries, coffee, and a velvet leather smoke. The finish is well-structured, multi-layered, and lingers long after the wine has been enjoyed on the palate. This rendition possesses great potential for aging majestically.

Suggested Retail: \$38.00