

MILLER WINE WORKS
M I L L E R

2003 Grenache, Sage Canyon 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?

Sage Canyon Vineyard in Napa Valley produces premium wine grapes from a steep mountain ranch with elevations that range from 900 to 1,400 feet above the Napa Valley floor. Extensive summertime early morning fog makes this vineyard an ideal wine grape growing area. On this 60 acre vineyard, Cabernet Sauvignon, Zinfandel, Syrah, and Petite Sirah are grown. Soils types are a complex combination that includes Berressa dibble, and both Los Gatos and Millsholm loam.

Technical data:

Varietal Content	95% Grenache, 5% Syrah
Aging	100% neutral French oak for 16 months
Titratable Acidity	0.62g/100ml
pH	3.81
Alcohol	15.3%
Release Date	December 1, 2005
Case Production	37 cases

Winemaker Notes:

The **2003 Miller Wine Works Grenache, Sage Canyon Vineyard, Napa Valley** is elegantly styled, with a persistent focus of white pepper scented wild strawberries, ripe raspberries, and earthy red plum notes. This Grenache was built for versatility and pleasure. Its virtual weightlessness provides for an endless array of food pairings, from antipasti and charcuterie, to grilled fish, poultry, veal, pork, and beef dishes.

Suggested Retail: \$28.00