

MILLER WINE WORKS
M I L L E R

2003 Pinot Noir, Hellenthal Vineyard, Sonoma Coast

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?

Hellenthal Vineyard is an easterly facing vineyard, which lies on the inland side, of the first ridge rising from the Pacific Ocean. Pioneering and illustrious neighbors, such as Marcassin, Flowers, and Hirsch, have a proven track record as to the potential of fruit from this area. The elevated rugged terrain and the chilly coastal influences make for a dynamic combination of sun and fog... ingredients that absolutely bring out the best expressions of Pinot noir.

Technical data:

Varietal Content	100% Pinot Noir
Aging	50% new French oak for 16 months
Titratable Acidity	0.67g/100ml
pH	3.52
Alcohol	14.5%
Release Date	December 1, 2005
Case Production	124 cases

Winemaker Notes:

The **2003 Miller Wine Works Pinot Noir, Hellenthal Vineyard, Sonoma Coast** has a lively nose of vivid bright cherry, blood orange, and jasmine tea spice. The wine has an elegant soft approach that is focused, with wild strawberries, pomegranate, and cranberries. It has great structure and just the right measure of acid for balance and texture.

Suggested Retail: \$33.00