

MILLER WINE WORKS
M I L L E R

2003 Syrah, Castle Rock 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?

In the Mt. Veeder appellation sits Castle Rock Vineyard. Viticulturist Agustin Salinas farms 35.6 acres of mountainside vineyards from 1,000-1,300 foot elevations. Marine influences keep this vineyard slightly cooler than the valley floor, which is usually above the fog line, receiving more total sunlight hours than the valley floor. Soils consist of light sandy to heavy clay loams. There are 2.5 acres planted to Syrah. All vines are on a VSP trellising. Continually farmed since 1880, and the home to one of the original gravity flow ghost wineries, Castle Rock Vineyard is the unknown jewel of the Mt. Veeder appellation. It enjoys surrounding forests of bay, redwoods, firs, Madrone and manzanita. The terraced vineyards are very low yielding with small berries with immense amounts of concentrated fruit flavors, and beautifully soft tannins.

Technical data:

Varietal Content	100% Syrah
Aging	37.5% new French oak for 16 months
Titratable Acidity	0.61g/100ml
pH	3.93
Alcohol	15.7%
Release Date	December 1, 2005
Case Production	97 cases

Winemaker Notes:

The **2003 Miller Wine Works Syrah, Castle Rock Vineyard, Napa Valley** exhibits a fleshy, medium-body that is loaded with ripe red plum and generously spiced red berries. The sweet oak spice notes are seamlessly integrated, and it has a fine tannin structure that will have this wine age well; although, it is quite pleasant for immediate enjoyment today.

Suggested Retail: \$38.00