

MILLER WINE WORKS
M I L L E R

2004 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	0.59 g/100 ml
pH	3.58
Alcohol	14.7 %
Release Date	April 15, 2007
Case Production	89 cases

Winemaker Notes:

The **2004 Miller Wine Works Grenache, Sage Canyon Vineyard, Napa Valley** is a wine which on the nose displays copious scents of wet rose petals and violets. On the palate it delivers a deft balance of sweet dark cherry and kirsch, all wrapped in more than ample acidity. Enjoy this Grenache especially with grilled faire and pork of any kind !!.

Suggested Retail: \$30.00