

MILLER WINE WORKS
M I L L E R

2004 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. Its viticulturist Agustin Salinas farms 35.6 acres of mountainside vineyards, with elevations from 1,000 to 1,300 feet. Marine influences keep this vineyard slightly cooler than the valley floor, and it is usually above the fog line, so it receives more total sunlight hours than valley floor. Soils consist of light sandy to heavy clay loams. There are only 2.5 acres planted to Syrah. All vines are on a VSP trellising. Neighbors of distinction are the Hess Collection and Chandon (still wine production). 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 concentrated fruit flavors, and beautifully soft tannins.

Technical data:

Varietal Content	100% Syrah
Aging	36% new French for 16 months
Titrateable Acidity	0.62 g/100ml
pH	3.69
Alcohol	15.4%
Release Date	November 1st, 2006
Case Production	119 cases

Winemaker Notes:

The **2004 Miller Wine Works Syrah, Castle Rock Vineyard, Napa Valley**, is opulent, plush and textured. This most Californian effort of the three Syrahs in the vineyard-designate lineup, resonates with ripe blueberries and plums, yet delivers sufficient tannin and a touch of oak in graceful balance, all cloaked in a satiny, full-velvet mouthfeel. It should improve for many years to come, but only if you can stay away long enough.

Suggested Retail: \$42.00