

MILLER WINE WORKS  
**M I L L E R**

## 2004 Syrah, 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	100% Syrah
Aging	33% French oak for 16 months
Titratable Acidity	0.54g/100ml
pH	3.91
Alcohol	15.7%
Release Date	February 1, 2007
Case Production	174 cases

### Winemaker Notes:

The **2004 Miller Wine Works Syrah, Sage Canyon Vineyard, Napa Valley** opens with a touch of caramel spice and violet on the nose, ceding to hints of earth and minerality. This is confirmed on the palate, with the addition of ripe black raspberries and sour cherries in combination, all laced with threads of tar and anise in a whirl of mouthfilling excitement. A touch of oak and exceptionally integrated tannins carry this wine to a graceful finish now, but which will only improve with time ..... provided you can wait !

**Suggested Retail:** \$38.00