

MILLER

2005 Pinot Noir, Kendric Vineyard, Marin County

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?

Stewart Johnson's Kendric Vineyard is an east-northeasterly facing vineyard, which lies equidistant between Tomales Bay and San Francisco Bay, on very hilly topography in Northern Marin County. At about 350 feet in elevation, the 15% gradient provides adequate drainage, and the rugged terrain offers protection from westerly winds and those out of the Petaluma Gap. Fog can be prevalent, but never lasts long, and marine-layer cloud cover rarely dominates, creating an unusually warm and sunny site within an area that is generally very cool in temperature. Seven different clones of Pinot Noir thrive in loam topsoil over clay loam subsoil, with sandstone and shale parent material. Vines are trellised in the vertical-shoot-position on the 8.5 acre site, and if you've ever seen Stew's work, you know why the fruit is exceptional, and the vineyard is immaculate; because he simply "farms hard". We're all the better for it...!

Technical data:

Varietal Content	100% Pinot Noir
Aging	50% new French for 20 months
Titrateable Acidity	0.57 g/100ml
pH	3.85
Alcohol	14.5%
Release Date	January 1st, 2008
Case Production	163 cases

Winemaker Notes:

The **2005 Miller Wine Works, Pinot Noir, Kendric Vineyard, Marin County** offers scents of bright red cherries and cranberries on the nose initially, which eventually cede to darker, black cherry notes with hints of baking spice. The wine exhibits good color and a backbone of acidity, in harmony with its supple feel and overall structure. While certainly serviceable with food right now, this wine will offer significantly greater rewards with as little as another 3 – 4 months patience, not to mention beyond.

Suggested Retail: \$40.00