

MILLER WINE WORKS

MILLER

2006 Syrah, Kiger Family Vineyard, Sonoma Valley

With the philosophy deeply ingrained in his psyche that wine is 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?

Kiger Family Vineyards are at the very northern tip of the Sonoma Valley AVA. Nearly 3.5 acres are planted to three clones of Syrah, which constitutes 90 % of the vineyard. Planted in February of 2002, on a hillside with a gradient of between 15 - 20 %, the vines were first harvested in 2004. The Kigers hand-manage the vineyard themselves, and are intimately involved in the cultivation, pruning, and projected yields of the vineyard, and ultimately the natural, sustainable farming of the site.

Technical Data:

Varietal Content	96% Syrah, 4% Petite Sirah
Aging	33% new French oak for 21 months
Titrateable Acidity	0.61g/100ml
pH	3.81
Alcohol	14.7%
Release Date	May 1, 2009
Case Production	166 cases

Winemaker Notes:

The **2006 Miller Wine Works Syrah, Kiger Family Vineyard, Sonoma Valley** is our first release from this sustainably farmed vineyard in Sonoma Valley. It offers notes of sweet black fruit on the nose, followed by scents of rosemary and dried herbs. On the palate, sweet blackberry is confirmed, in concert with minerality and finely integrated tannins and bright acidity, all in balance. This wine will continue to evolve beautifully for another 3 - 5 years.

Suggested Retail: \$ 40.00