

MILLER WINE WORKS

MILLER

2006 Syrah, Sage Canyon Vineyard, Napa 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?

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	93% Syrah, 7% Petite Sirah
Aging	33% new French oak for 21 months
Titratable Acidity	0.63g/100ml
pH	3.81
Alcohol	14.9%
Release Date	May 1, 2009
Case Production	174 cases

Winemaker Notes:

The **2006 Miller Wine Works Syrah, Sage Canyon Vineyard, Napa Valley** is our fourth vintage from this vineyard. It opens with copious notes of red and black fruit on the nose, followed by aromas of violet and wild fennel. On the palate, ripe blackberries meld with black raspberries, dried sage and minerality in a well structured effort. This wine will evolve effortlessly for at least 3 - 5 more years.

Suggested Retail: \$ 42.00