

MILLER WINE WORKS

MILLER

2006 The Works, Kimberly's Selection, 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?

Technical Data:

Varietal content	47 % Syrah, 34 % Grenache, 19% Mourvedre
Aging	27 % new French oak for 21 months
Titratable Acidity	0.57 g / 100 ml.
pH	3.90
Alcohol	14.7 %
Release Date	May 1, 2009
Case Production	282 cases

Winemaker Notes:

The 2006 Miller Wine Works, The Works, Kimberly's Selection, Napa Valley is our second iteration of the Rhone blend so many have requested over the years. On the nose, sweet ripe plum, deep red cherry, and rose petals are prominent. Once on the palate, wild strawberries and red raspberries mingle harmoniously, framed by bright acidity, and finishing with notes of leather and spice. This wine will continue to develop complexity and weight with further bottle age.

Suggested Retail: \$ 37.00