

M I L L E R

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MILLER WINE WORKS

MILLER

❧ FACT SHEET ❧

WINERY INFORMATION

PO Box 3148: Napa, CA 94558-0314

Phone: (707) 254-9727

E-mail: info@millerwineworks.com

BONDED WINERY: BW-CA 6815

FOUNDED: SEPTEMBER 8, 2000

Fax: (707) 254-9727

Web: www.millerwineworks.com

PROPRIETORS | PRINCIPALS

Proprietors – Gary and Kim Miller

Winemaker – Gary Miller

VINEYARD RELATIONSHIPS

Brookside Vineyard, Napa Valley ~ Syrah

Castle Rock Vineyard, Napa Valley ~ Syrah

Hellenthal Vineyard, Sonoma Coast ~ Pinot Noir

Sage Canyon Vineyard, Napa Valley ~ Grenache, Syrah, and Teodoro Port

Kendric Vineyard, Marin County ~ Pinot Noir

HISTORY

Gary Miller studied engineering at Purdue University. After six years of career-related employment, Gary's passions for food and wine took over, and lead him to the culinary arts. In 1991, Gary graduated from the Culinary Institute of America in Hyde Park, NY, with high honors. His time as a professional chef is dotted with major achievements in key restaurant success stories. (Gary's biography lists all of these details.) After 12 years in the kitchen, Gary found himself in California, working two years for La Jota Vineyard Company in Angwin. He then segued to Martinelli Vineyards in Sonoma, and finally to Robert Biale Vineyards in Napa. It was Bill and Joan Smith of La Jota that encouraged Gary to create his own brand, and the Robert Biale family continues to cheer lead those efforts today. In September of 2000, Miller Wine Works was born.

TASTING ~ AVAILABLE BY APPOINTMENT

DISTRIBUTION

California, Florida, Illinois, New York, North Carolina, Maryland, Virginia, Washington, DC, and the Internet

PRODUCTION

1426 Cases

CURRENT WINES

- 2nd Release Teodoro Port, Sage Canyon Vineyard, Napa Valley
- 1st Release Teodoro Port, Sage Canyon Vineyard, Napa Valley
- 2005 Pinot Noir, Kendric Vineyard, Marin County
- 2005 Syrah, Sage Canyon Vineyard, Napa Valley
- 2005 The Works, Kimberly's Selection, Napa Valley
- 2004 Syrah, Brookside Vineyard, Napa Valley
- 2004 Syrah, Sage Canyon Vineyard, Napa Valley
- 2003 Syrah, Brookside Vineyard, Napa Valley

LIBRARY WINES

- 2004 Grenache, Sage Canyon, Napa Valley
- 2004 Pinot Noir, Kendric Vineyard, Marin County
- 2004 Syrah, Castle Rock Vineyard, Napa Valley
- 2003 Grenache, Sage Canyon, Napa Valley
- 2003 Pinot Noir, Hellenthal Vineyard, Sonoma Coast
- 2003 Syrah, Castle Rock Vineyard, Napa Valley
- 2003 Syrah, Sage Canyon Vineyard, Napa Valley
- 2002 Pinot Noir, Hellenthal Vineyard, Sonoma Coast
- 2002 Syrah, Brookside Vineyard, Napa Valley

MILLER WINE WORKS
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✧ Gary Miller ✧

Winemaker | Proprietor

PROFESSIONAL CHEF ACCOMPLISHMENTS

- 1987-1991 Culinary Institute of America, Hyde Park, NY
High Honors
- 1989-1991 Formal Culinary Apprenticeship – Greenbrier Hotel,
White Sulphur Springs, WV
- 1992-1995 The Buckhead Life Restaurant Group, Atlanta, GA
- 1996-1998 Spruce, Chicago, IL
- 1998-1999 The Little Nell, Aspen, CO

WINEMAKING ACCOMPLISHMENTS

- 1982-1987 Fine wine retail sales and wholesale distribution
- 1999-2001 LaJota Vineyard Company, Angwin, Napa Valley, CA
- 2002 Martinelli Vineyards, Windsor, Sonoma County, CA
- 2002-2006 Robert Biale Vineyards, Napa, Napa Valley, CA

Working with Bill and Joan Smith, formerly of La Jota Vineyard Company, Miller found himself thinking about creating his own brand. So in 2000, with Bill and Joan's encouragement and support, Gary created Miller Wine Works. In turn, since joining Robert Biale Vineyards, where Miller assists winemaker Al Perry, everyone in Biale family has continued the cheerleading efforts begun by the Smiths.

Being a professional chef, Gary Miller inherently knows that the quality of any recipe and the manifestation of its success are the result of starting with absolutely the best ingredients available. Consequently, Miller has fine-tuned vineyard relationships from the best sources available. These associations provide the quality fruit that begins the process of creating each wine. It is Miller's attention to detail that puts the finishing touches on all that he does... From vine to wine, each step of the way is a class act.

MILLER WINE WORKS
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☞ Winemaking Philosophy ☞

For me, winemaking is cooking. This is something I've learned from years of professionally doing both; but, it doesn't get any better than working with the incredible flavors, textures, and aromas of pristine grapes grown in the sun and soil of the California coast. Winemaking is a tremendous challenge of the senses and demands three things from me: *focus, focus, focus.*

I grew up in rural, western New York where simple, fresh, homegrown food was an everyday experience. Our meats, milk, bread, fruit, and veggies were from local farms. Many of my earliest memories are the tastes and smells of my mother's kitchen - bread, Christmas cookies, apple pies, smoked ham, and Thanksgiving turkey. Just-picked, juicy, finger-staining huckleberries were hard work, but memorable. When mom canned summer fruit for winter eating, the house would fill with the incredible smells of ripe peaches, tomatoes, strawberries, and pears.

Although my family didn't succeed on our trips every year, hunting season in the community produced a steady supply of game; and, dad's grill turned out some very tasty elk, moose and venison. Home cooking for three growing boys made the Miller kitchen a busy place. Little did we know then that this kitchen was cutting a path - paving the road to Miller Wine Works.

The wonderful world of wine opened up to me when I went to college to study engineering, and simultaneously worked in a wine and spirits shop near Purdue University. As a wine buyer, I was exposed to wines from around the world, which got me to daydreaming about California.

Initially however, my passion for cooking got a hold of me, and I found myself in my first cooking job - a short-order lunch cook at a convention center hotel in Greensboro, North Carolina. Soon thereafter, I attended the Culinary Institute of America in Hyde Park, NY, and was presented with the opportunity to apprentice at the *Greenbrier Hotel*, in White Sulphur Springs, WV. Thereafter, I couldn't resist the draw of helping to open the restaurant *Spruce* in Chicago. This subsequently led to a position at *The Little Nell* in Aspen, and my westward progress was THEN finalized in the land of my dreams, Napa Valley.

Napa Valley is an amazing place, but not just for its history, natural beauty, and perfect conditions for winegrowing. The people are truly amazing, placing a premium on food, family, friends, and farming. Two such people are Bill and Joan Smith, formerly of La Jota Vineyard Company, for whom I worked, and who dear friends became. Their ongoing support and encouragement inspires me daily; in making wine, and in living life to its potential.

As a winemaker, it is my intent to make wines of the style that made me fall in love with wine - balanced, nuanced wines that speak clearly of their locations, and have affinity for carefully raised and prepared food. It doesn't get any better than that.

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∞ Vineyards ∞

Kendric Vineyard

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...!

Brookside Vineyard

Brookside Vineyard is a seven-acre ranch, located between the Carneros and Mt. Veeder appellations. As a result, this vineyard experiences all the advantages of both highly-acclaimed wine grape growing regions. With cool morning and evening maritime influences, coupled with moderate daytime temperatures, these benchmark climatic conditions are extremely suitable for producing extraordinary Syrah. Soil types are alluvial and sandy clay. The three acres of Syrah are on a vertical trellising system, and have a spacing of five by seven feet.

Castle Rock Vineyard

In the Mt. Veeder appellation sits **Castle Rock Vineyard**. Its viticulturist Agustin Salinas farms 35.6 acres of mountainside vineyards, with elevations from 1,000 to 1,300 feet. Marine influences keep this vineyard slightly cooler than the valley floor, and it is usually above the fog line, so it receives more total sunlight hours than valley floor. Soils consist of light sandy to heavy clay loams. There are only 2.5 acres planted to Syrah. All vines are on a VSP trellising. Neighbors of distinction are the Hess Collection and Chandon (still wine production). Continually farmed since 1880, and the home to one of the original gravity flow ghost wineries, Castle Rock Vineyard is the unknown jewel of the Mt. Veeder appellation. It enjoys surrounding forests of bay, redwoods, firs, Madrone and manzanita. The terraced vineyards are very low yielding with small berries with concentrated fruit flavors, and beautifully soft tannins.

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Sage Canyon Vineyard

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 make 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.

Hellenthal Vineyard

Hellenthal Vineyard is an easterly facing vineyard, which lies on the inland side, of the first ridge rising from the Pacific Ocean. Pioneering and illustrious neighbors, such as Marcassin, Flowers, and Hirsch have a proven track record as to the potential of fruit from this area. The elevated rugged terrain and the chilly coastal influences make for a dynamic combination of sun and fog... ingredients that absolutely bring out the best expressions of Pinot noir.

MILLER WINE WORKS

MILLER

2nd Release Teodoro Port, Sage Canyon Vineyard, Napa Valley

This delicious effort is homage to Gary's paternal grandfather, Theodore, who introduced Gary to the pleasures of Port.

Teodoro Port is made from three Portuguese varietals - Tinta Cao, Touriga National, and Souzao, grown in the same Sage Canyon Vineyard as the Syrah. The vines are seven years old. The spicy Tinta Cao makes up 60 % of the cuvée; the deeply colored, fruity Souzao composes 30 %; and the intense, tannic Touriga National the remaining 10 %.

Gary ensured a cold fermentation using plenty of dry ice. He says "It makes it tough on your legs, as Kim or I or both of us tread each bin about 15 minutes a day, and the temperature is between 50° and 60° F. The fermentation is therefore slow, with maximum extraction, and also allows us to 'dial in the arrest' exactly when we need it. After a cold soak of about 5 days, we are usually in a position to press (around 12° Brix) in another 8 - 10 days."

This second release, 98 cases of 12 / 375 ml bottles, is a blend of cuvees from 2004, 2005, and 2006, and is by design non-vintage. The wine was aged in neutral oak on the average of two and one-half years, and was bottled in mid-June 2007.

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:

Residual Sugar	7.73 g/100 ml
Alcohol	20.5% by volume
Titrateable Acidity	0.63 g/100 ml
pH	3.76
Release date	January 1, 2008
Case Production	98 cases

Winemaker Notes:

The **2nd Release, Miller Wine Works Teodoro Port, Sage Canyon Vineyard, Napa Valley**, is somewhat candied, but faintly closed on the nose. It is dark plum in color, and while not completely thick and unctuous on the palate, it is at the same time both softer and more refined than our first effort. It exhibits notes of clove, mulled spices and brown sugar once you try it. So coax those nuances from the bottle, and enjoy the perfect cold-weather, after-dinner companion.

Suggested Retail: \$23.00

M I L L E R

1st Release Teodoro Port, Sage Canyon Vineyard Napa Valley

This delicious effort is homage to Gary's paternal grandfather, Theodore, who introduced Gary to the pleasures of Port.

Teodoro Port is made from three Portuguese varietals - Tinta Cao, Touriga National, and Souzao, grown in the same Sage Canyon Vineyard as the Syrah. The vines are seven years old. The spicy Tinta Cao makes up 60 % of the cuvée; the deeply colored, fruity Souzao composes 30 %; and the intense, tannic Touriga National the remaining 10 %.

Gary ensured a cold fermentation using plenty of dry ice. He says "It makes it tough on your legs, as Kim or I or both of us tread each bin about 15 minutes a day, and the temperature is between 50° and 60° F. The fermentation is therefore slow, with maximum extraction, and also allows us to 'dial in the arrest' exactly when we need it. After a cold soak of about 5 days, we are usually in a position to press (around 12° Brix) in another 8 - 10 days."

This first release, 77 cases of 12/375ml bottles, is a blend of the 2003, 2004, & 2005 cuvées, and is by design non-vintage. The wine was aged in neutral oak on average two years, and was bottled in early February 2006.

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:

Residual Sugar	7.95 g/100 ml
Alcohol	20.3% by volume
Titrateable Acidity	0.67 g/100 ml
pH	3.76
Release date	November 1, 2006
Case Production	77 cases

The inaugural release of **Miller Wine Works Teodoro Port, Sage Canyon Vineyard, Napa Valley** is dark purple, garnet in color, and is brimming with notes of sweet black cherries, brown sugar and spice, all finished with a hint of luscious milk chocolate. It is the perfect finishing complement to your winter meals and get togethers.

Suggested Retail: \$22.00

MILLER WINE WORKS

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

MILLER WINE WORKS

MILLER

2005 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 make 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	95% Syrah, 5% Petite Sirah
Aging	29% new French for 20 months
Titratable Acidity	0.65 g / 100 ml.
pH	3.79
Alcohol	15.4 %
Release Date	May 1, 2008
Case Production	387 cases

Winemaker Notes:

The **2005 Miller Wine Works Syrah, Sage Canyon Vineyard, Napa Valley** initially presents you with aromas of fresh violets, which then cede to notes of anise, and finally some tar. On the palate, a firm structure, and ample tannins border the copious integration of ripe blackberries and earthy minerality, while confirming the hints of tar discovered earlier. While somewhat viscous, and reasonably long even now, this wine will continue to evolve for the next three to five years easily.

Suggested Retail: \$42.00

MILLER WINE WORKS

MILLER

2005 The Works, Kimberly's Selection, 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?

Technical data:

Varietal Content	48 % Syrah, 38 % Grenache, 14 % Mourvedre
Aging	24% new French for 20 months
Titrateable Acidity	0.57 g / 100 ml.
pH	3.96
Alcohol	15.3%
Release Date	May 1, 2008
Case Production	511 cases

Winemaker Notes:

The **2005 Miller Wine Works, The Works, Kimberly's Selection, Napa Valley** is our first attempt to create the Rhone blend so many have requested over the years. It exhibits notes of rose petals, red cherry and kirsch liqueur on the nose. Once on your palate, the wine sings with the essence of dried wild strawberries, framed by accents of spice and earthiness. While medium in body and weight, (and just coming in to its own !), this wine will continue to develop nuance and complexity for some time to come.

Suggested Retail: \$37.00

MILLER WINE WORKS
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2004 Syrah, Brookside 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?

Brookside Vineyard is a seven-acre ranch, located between the Carneros and Mt. Veeder appellations. As a result, this vineyard experiences all the advantages of both highly acclaimed, wine grape growing regions. With cool morning and evening maritime influences, coupled with moderate day time temperatures, these benchmark climatic conditions are extremely suitable for producing extraordinary Syrah. Soil types are alluvial and sandy clay. The three acres of Syrah are on a vertical trellising system, and have a spacing of five by seven feet.

Technical data:

Varietal Content	100% Syrah
Aging	33% French oak for 16 months
Titratable Acidity	0.66g/100ml
pH	3.61
Alcohol	15.1%
Release Date	February 1, 2007
Case Production	127 cases

Winemaker Notes:

The **2004 Miller Wine Works Syrah, Brookside Vineyard, Napa Valley** virtually leaps out of the glass at you, with a bouquet of dried herbs and brier in tow. It possesses good weight without being burdensome, and again delivers a dark core of ripe boysenberry and juicy wild blackberries on the palate. Nuances of pepper and mineral marry seamlessly with a very fine tannin structure that frames the reasonably long finish nicely. It should continue to develop for another 3 – 5 years easily.

Suggested Retail: \$40.00

MILLER WINE WORKS
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2004 Syrah, Sage Canyon Vineyard, Napa Valley

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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

MILLER WINE WORKS
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2003 Syrah, Brookside 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?

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Technical data:

Varietal Content	100% Syrah
Aging	40% French oak for 16 months
Titratable Acidity	0.66g/100ml
pH	3.66
Alcohol	14.5%
Release Date	December 1, 2005
Case Production	125 cases

Winemaker Notes:

The **2003 Miller Wine Works Syrah, Brookside Vineyard, Napa Valley** is fleshy and creamy, with boysenberry, black raspberry, dark plum, and mineral notes. It is on the fuller side of medium-bodied now, but structured to take on weight, and will age extremely well.

Suggested Retail: \$38.00