

Seven Artisans

2006 "Seven Artisans" Meritage

The 2006 **Seven Artisan's Meritage** was meticulously crafted by winemaking partner Jeffrey A. Miller. In 2005, Jeff Miller of Napa, California, became a wine grape grower. Along with his wife Beryl, they have a 34-acre vineyard under cultivation in adjacent Suisun Valley. As with many growers before him, it didn't take very long before the desire to taste the pure expression of what he was growing, and how it would perform as a wine under his watchful eye, took over. By 2006, as a budding winemaker, Jeff Miller and his partner Richard Burnley released their first vintage under the label of **2004 Sly Dog Cellars**. Their next wine released was **2007 Red Côte Rosé**.

Partner Richard Burnley and his wife Louise Spinelli have been in sales and marketing all of their business lives. The wines that Richard has marketed and brought to market from case #1 have combined sales of over one million cases.

The union of friendship between these two professionals, their proximity to place in Napa, and their common interest in wine gave rise to the creation of their wine brands. It was this union that made them realize that it takes **Seven Artisans** to create a wine brand (those responsible for making things and/or providing a service).

Technical Information:

Blend:	89.5% Merlot, 10% Cabernet Sauvignon, 0.25% Malbec, and 0.25% Petite Verdot
Alcohol	14.1%
pH	3.50
T.A.	5.7 g/l
Production	1,525 cases

Winemaker Notes:

The 2006 Meritage is a blend of Merlot and Cabernet Sauvignon, with small amounts of Petite Verdot and Malbec. It is a well structured wine with good acidity and dark fruit that pairs well with richer foods, especially lamb, beef, and even game. It was bottled in September 2008, and released on March 20, 2009.

Food & Wine Pairing:

Pair with Cuban Style Picadillo, Roast Prime Rib of Beef, or Sirloin of Lamb with Black Currant and Juniper Berry Sauce.

Suggested Retail: \$17.99