

Timothy Milos

Winemaker



RD WINERY
NAPA VALLEY

Timothy Milos jokes that he has “dropped out of some of the best schools in the country.” A master craftsman if there ever was one, he is known for supreme attention to detail, organizational strategy, ingenuity and problem-solving fermentation management. A sixth-generation Bay Area native, Tim grew up exploring the hills of rural west Marin, building houses in the summer, reading countless books and cooking. In addition to his diverse interests in philosophy, history and politics, he studied plant pathology at Cornell University. While working towards a PhD in Molecular Genetics, he realized he would never be content sitting in a lab all day, and in 1997, headed back to his native California to pursue a degree in Enology at UC Davis.

“Every fermentation,” he says, “is a living system. It is its own ecology, and it evolves over time. It is as complex a matrix as you could ask for.” Once leaving UC Davis, Tim made his way to Stag’s Leap Wine Cellars, followed by Opus One, and finally wound up as winemaker for Cliff Lede and S. Anderson.



Dedicated to producing terroir driven wines, he uses traditional winemaking techniques and a minimalist approach to reveal the distinction of each unique block. Though a very modest and jovial individual, he takes his craft extremely seriously, and with over 18 years of winemaking experience, Tim has received fabulous scores from every media outlet, including 100-points for some of his hillside mountain Cabernets. We are extremely fortunate to have such a talented person at the helm of this project, as his expertise, experience and overall commitment to excellence are the foundational pillars that continue to drive this program into the future.