



Just the Facts

The 2002 growing season finished up with warm temperatures in the high 90's, although the season began cool. The fruit was characterized by small berries and well balanced flavors. The 100% oak aging offers good structure and subtle tannins followed by full aromas and flavors of ripe cherries and blackberry with a hint of anise. Share this Cabernet Sauvignon while splitting a roast pork sandwich with plum sauce followed up by dark chocolate torte with raspberry sauce.

Yummy!

Label No:	003
Appellation:	Columbia Valley, Washington
Alcohol:	14.5%
Barrel Regime:	Barrel aged 12 months in 100% American Oak
Blend:	80.5% Cabernet Sauvignon, 18% Cabernet France, 1.5% Merlot
Brix at Harvest:	24.5
Cases Produced:	Around 500
PH:	3.87
Release Date:	January 23, 2006
Suggested Retail:	\$25.69
UPC Code:	852620001031
Vintage:	2002

Naked Winery

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