



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 French oak presence is upfront on the nose with sweet cherry and plum flavors of dark fruit. This Cabernet Sauvignon is an excellent companion to steak tartar and pastas with a robust red sauce during the appetizer course or during the dessert course try it with dark chocolate.

Label No:	006
Appellation:	Columbia Valley, Washington
Alcohol:	14.5%
Barrel Regime:	Barrel aged greater than 12 months in both French and 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:	\$28.69
UPC Code:	852620001062
Vintage:	2002

Naked Winery

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