



Just the Facts

A hot early and mid-growing season in 2004 followed by a cool fall created a longer harvest, resulting in wines with ripe, rich flavors. Aging in mostly American oak barrels with just enough French oak in the mix, keeps the palate balanced between spice and smokiness. Rich plum fruit with floral hints of violet combined with soft tannins that develop a luscious mouth feel with a smooth finish. We like this Merlot with a deep fried artichoke hearts as starter and chocolate truffle cake for dessert.

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| Label No: | 001 |
| Appellation: | Columbia Valley, Washington |
| Alcohol: | 15% |
| Barrel Regime: | Barrel aged 12 months in both American and French Oak |
| Blend: | 93.3% Merlot, 4.7% Cab. Franc, 1% Sangiovese, 1% Cabernet Sauvignon |
| Brix at Harvest: | 25 |
| Cases Produced: | Around 800 |
| PH: | 3.7 |
| Release Date: | December 1, 2006 |
| Suggested Retail: | \$18.69 |
| UPC Code: | 852620001000 |
| Vintage: | 2004 |

Naked Winery

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