



Just the Facts

Lower yields but higher quality characterized the 2004 vintage. A cold snap in June just as the emerging clusters were to set produced variable berry size. This combination of both big and small berries on the same cluster produced wine with a greater complexity. Ripe tropical fruits and pear flavors complement a subtle crisp finish that make this a surprisingly diverse wine.

Start your experience by having this Chardonnay with lightly smoked oysters or salmon gravlax.

Label No:	016
Appellation:	Rogue Valley, Oregon
Alcohol:	12.5%
Barrel Regime:	40% French Oak (Neutral - 2 nd year) fermentation and aging for 12 mos.
Blend:	100% Chardonnay
Cases Produced:	Around 200
PH:	3.68
Release Date:	August 12, 2006
Suggested Retail:	\$22.69
UPC Code:	85262000116
Vintage:	2004

Naked Winery

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