



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. Aged in mainly American oak barrels with just enough French oak in the mix, keeps the palate perched between vanilla and eucalyptus. Ripe Rainer cherries float pleasantly on the nose, with a smoky grilled mushroom finish. Blackened prime rib covered with butter sautéed mushrooms with garlic mash potatoes and creamed broccoli would fit the bill for this wine.

Label No:	006
Appellation:	Columbia Valley, Washington
Alcohol:	14.8%
Barrel Regime:	Barrel aged 14 mos. in 85% American Oak & 15% French Oak
Blend:	95% Cabernet Sauvignon, 4% Merlot, 1% Cabernet Franc
Brix at Harvest:	25.5
Cases Produced:	Around 1000
PH:	3.84
Release Date:	November, 2008
Suggested Retail:	\$30.69
UPC Code:	852620001062
Vintage:	2004

Naked Winery

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