



Just the Facts

A cool and wet spring gave us more water in the ground and ultimately resulted in good vegetative growth. As the temperatures rose the rain held off resulting in a good balance of fruit ripeness and sugar levels, leading to lower alcohol levels. A bouquet of ripe pear, melon and citrus tantalize the nose. The full malolactic fermentation in oak leaves its presence with a buttery finish. Just the right mix of Oregon crisp and California style Oakiness make this a Chardonnay to please all comers. We like this wine with Lobster in Aspic or Corn and perhaps later with Camembert or Brie.

Label No:	011
Appellation:	Columbia Valley, Washington
Alcohol:	14%
Fermentation:	40% American Oak Full Malolactic
Blend:	100% Chardonnay
Cases Produced:	Around 200
PH:	3.6
Release Date:	August 23, 2006
Suggested Retail:	\$22 .69
UPC Code:	85262000111
Vintage:	2005

Naked Winery

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