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Naked Pinot Noir

Vintage: 2014

Varietal: 100% Pinot Noir

AVA: Rogue Valley

Aging: 8 months in American & French Oak

Alcohol: 13%

TA: 6.9 g/l

Ph: 3.54

Cases Produced: 1,200 cases

Suggested Retail: \$28

Release Date: April 2016

Tasting Notes: Distinct notes of caramel on the nose followed by a blast of blue raspberry with good tannic structure for a bigger Pinot than is normally characteristic for Rogue Valley fruit. A classic light body and rich cherry nose is followed by a delicate satin tannin finish that lingers playfully on your tongue.

Food Pairings: Start with fresh bruschetta followed by a hearty serving of spaghetti carbonara.

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