

*N*AKED *W*INERY *W*INE *R*ELLEASE

Naked Cabernet Sauvignon

Vintage: 2016

Varietal: 88% Cabernet Sauvignon, 8% Syrah, 4% Tannat

AVA: Columbia Valley

Aging: 12 months French & American Oak

Alcohol: 14%

TA: 57.7 g/l

Ph: 3.6

Cases Produced: 200 cases

Suggested Retail: \$35

Release Date: July 2017

Tasting Notes: Black currant and green olive invite the nose to linger only to discover hints of clove and praline. As you taste this wine, flavors of Cassis Liqueur dominate followed by an elegant smoky barrel toast finish. Tannins are present, but not overpowering.

Food Pairings: Pair with Korean-Mexican fusion tacos, consisting of bulgogi and kimchi, placed on top traditional corn tortillas.

*N*AKED
*W*INERY*