

# CEDERGREEN CELLARS

## 2004 THUJA-

### TASTING NOTES:

*The aroma of this blend of 80% Merlot and 20% Cabernet Sauvignon entices the nose with notes of black cherries and berries, toast and bright jam. The mouth feel is rich yet racy. This wine pairs well with cuisine from India to Italy, Provence to the Pacific Northwest. As with many fine wines, Thuja will benefit with decanting 1-3 hours prior to serving.*

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**VINEYARD-** Conner Lee Vineyard, Canoe Ridge Vineyard, Wahluke Slope Vineyard and Clifton Vineyard, Columbia Valley, WA.

**FERMENTATION-** 20 months in barrel with 50% in new French, Hungarian and Caucuses oak, 50% in neutral oak.

**CONTENTS-** 80% Merlot, 20% Cabernet Sauvignon. Hand picked and hand sorted.

**CASES PRODUCED-** 480

**RELEASE DATE-** December, 2006

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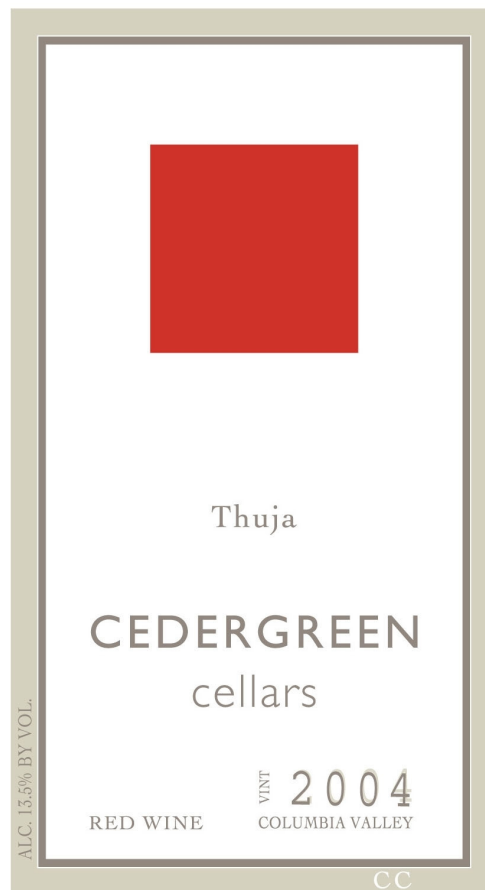
### STATISTICS-

Alcohol- 13.5

T.A. -.68

pH- 3.58

RS- .20



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