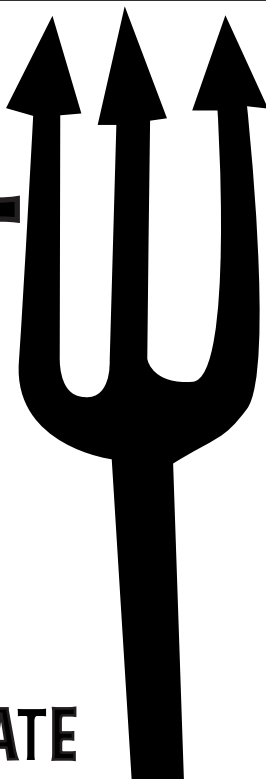


**THE
VELVET
DEVIL
MERLOT
2010
WASHINGTON STATE**



HAND TO LAND, VINYARD TO BOTTLE.

**THE
VELVET DEVIL**

MERLOT

COLUMBIA VALLEY

2010

VINTED & BOTTLED BY

CHARLES SMITH WINES

MATTAWA WASHINGTON USA

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL. WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

750 ML / CONTAINS SULFITES / ALC. 13.5% BY VOL.

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**2010 The Velvet Devil Merlot — Columbia Valley
91% Merlot, 9% Cabernet Sauvignon**

Tasting Notes: Classic Merlot aromas of dark cherries, cedar, pipe tobacco. Anise, stone and cherry blossoms. Yeah, believe it! Naughty *and* nice, a true Velvet Devil. —*Charles Smith*

WHY VELVET DEVIL?

IT MAKES MERLOT SOUND SEXY...BECAUSE IT IS!

Technical Information:

Vineyards:

Milbrandt—Wahluke Slope AVA, planted beginning in 1998 by the Milbrandt Family, comprised of well-drained, sandy gravelly soils deposited by ancient glacial floods.

Upland—Located in the Snipes Mountain AVA in the heart of the Yakima Valley. With slopes facing in all four cardinal directions and an elevation that ranges from 750 to 1300 feet, Upland is some of the oldest and most diverse soils in the state - ancient, rocky soils mostly un-touched by the Missoula floods.

Purple Sage—Wahluke Slope AVA, planted beginning in 2006 by the Milbrandt Family, Soils are uniform over large areas, excessively well drained and course in texture.

Various—Yakima Valley and Columbia Valley AVA vineyards.

Elevage: Fermented in stainless steel, French oak aged. Bright violet-red color extends to primary aromatics revealing chocolate covered cherries and suggestions of smoke and cedar. A purposefully elegant tannin profile puts this Merlot in an entirely new category, providing an ultra-smooth character that will appeal to all palates.

Release Date: September 2011

Alcohol: 13.5%

Total Acid: .59

pH: 3.66

CHARLES SMITH WINES: THE MODERNIST PROJECT

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