



## **2004 Cliff Creek Cellars Claret**

**48% Cabernet Sauvignon, 37% Cabernet Franc and 15% Merlot**

### **Notes for the Wine List:**

Flavor – Red cherry, plum preserves, warm spice

Aroma – Rich red and blue fruit with earth

Finish – Long, luscious and jammy

### **Tasting Notes:**

“This is appealing for its core of vivid blackberry and boysenberry flavors, flashing fresh anise and sage hints as the finish keeps zinging against fine tannins and lively acidity. Drink now through 2013.”—*HS*

### **Winemaker:**

Joe Dobbles

### **Wine Statistics :**

Vineyard Source: Sams Valley Vineyard, Gold Hill, Oregon

Harvest Dates: September 13 – October 1, 2004

Brix at Harvest: 25-25.5

Alcohol Level – 14.1 % per volume

Barrel Aging: 50% French Oak, 50% American Oak

Varietals are barreled separately in 1/3 new, 1/3 1-3 year and 1/3 neutral barrels. The wines are blended 6 months prior to bottling and then barreled to rest as a blend.

Bottle Date: April 20, 2006

Case Production: 1350

### **Awards and Accolades:**

89 Points - Wine Spectator

Best of Show – 2008 World of Wine Competition

Gold - 2008 Oregon Seafood and Wine

Gold – 2009 Greatest of the Grape

### **About us:**

Cliff Creek Cellars is owned and operated by the Garvin Family. The year 2010 signals our family's 100<sup>th</sup> year of contribution to Oregon agriculture.

The Garvin Family is the paradigm of sustainable business; carrying forth the tradition of responsible land stewardship from generation to generation.

Cliff Creek Cellar's estate, Sams Valley Vineyard, is located in the Rogue Valley of Southern Oregon.

We planted our first vines in 1999. Our 70 acre vineyard lies with a southwestern exposure at 1400 ft. elevation. A unique feature of our soil is a ribbon of Crater Lake volcanic ash running through the vineyard. We believe that this contributes to the intense character of our wines.