



2006 Cliff Creek Cellars Cabernet Franc

Notes for the Wine List:

Flavor – Intense blue and red fruit with nutmeg, cardamom and vanilla

Aroma – Bright fruit with mineral and warm spice

Finish – Long, with vibrant acidity and integrated tannins

Tasting Notes:

The nose has bright fruit flavors with layers of mineral and spice. The fruit tends toward intense blueberry, pomegranate and loganberry and is backed by racy minerality. Understated warm spice notes of nutmeg, cardamom and vanilla are punctuated by vibrant acidity. This small production wine is medium-bodied, though dense. Balanced with well-integrated tannin, this Cabernet Franc is an excellent representation of the classic Bordeaux varietal.

Winemaker:

Joe Dobbles

Wine Statistics :

Vineyard Source: Sams Valley Vineyard, Gold Hill, Oregon

Harvest Date: October 30, 2006

Brix at Harvest: 23

pH at Harvest: 3.6

Alcohol Level – 13.5 % per volume

Barrel Aging: 85% French Oak, 15% American Oak

Bottle Date: July 24, 2008

Case Production: 47

About us:

Cliff Creek Cellars is owned and operated by the Garvin Family. The year 2010 signals our family's 100th 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.