



2008 RED TABLE WINE

Notes for the Wine List:

Flavors – Black cherry and bramble

Aromas – Earthy and juicy

Finish – Long, smooth and mouthwatering

Food Pairing:

A great BBQ wine. Pairs wonderfully with anything from the grill; steak, chicken and fajitas.

Tasting Notes:

Beautifully balanced, this Table Wine is a blend of Merlot and Syrah. The aromas that explode from the glass are expressive of Queen Anne cherries, fresh blackberries, and warm spice. The pretty fruit notes are punctuated with exotic flavors of cocoa, bramble and white pepper. Fruit-forward, round and silky on the palate, this Table Wine is incredibly satisfying.

Winemaker:

Joe Dobbles

Wine Statistics:

100% Estate Grown, Southern Oregon

Varietals: 75% Merlot and 25% Syrah

Barrel Regimen: Stainless steel

Collective Brix: 24.3

Alcohol %: 13.9

Bottle Date: August 2009

Case Production: 1107

About Us:

The Red, Red Wine label is a value offering produced by Cliff Creek Cellars. Cliff Creek Cellars and Sams Valley Vineyard are located in the Rogue Valley of Southern Oregon. The fruit from which the Red, Red Wines are produced is sourced from our own vineyards which were planted in 1999. One of the unique attributes of our soil is a strain of Crater Lake volcanic ash running through the entire vineyard. Soil is the heart of the vineyard and we think this adds to the unique quality of our wines.