



## **2004 Cliff Creek Cellars Syrah**

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

Color - Inky and dark

Aroma- Dark chocolate and black cherry

Finish – Long and smooth

### **Tasting Notes:**

“Rich and heady, with ripe plum and blackberry fruit melding with mineral and black pepper notes.

Picks up a waft of bittersweet chocolate on the finish. The tannins are well-modulated. Best from 2009 through 2013.” --HS (May 15, 2008)

### **Winemaker:**

Joe Dobbles

### **Wine Statistics:**

Vineyard Source: Sams Valley Vineyard, Gold Hill, Oregon

Harvest Dates: October 14, 2004

Brix at Harvest: 24.3

Alcohol Level – 14.6 % per volume

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

Bottle Date: April 19, 2006

Case Production: 685

### **Awards and Accolades:**

90 Points – Wine Spectator

2007 Top 100 Wines of the San Francisco Chronicle

Top 20 Wines in the Oregonian Spring Wine Guide

Gold - 2007 Northwest Wine Summit

Gold - 2007 Newport Seafood and Wine Festival

Silver - 2007 San Francisco Chronicle Wine

Competition

Silver - 2007 Oregon Seafood and Wine Festival

### **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 rich, intense flavors in our wines.