



2005 Cliff Creek Cellars Syrah

Notes for the Wine List:

Color – Inky, dark purple

Aroma- Blackberry, licorice and cassis

Finish – Long and balanced

Tasting Notes:

Aromas of licorice, blackberry, cola and cassis greet the nose. The flavors confirm the aromas and satisfy the palate with complex notes of minced meat, sweet tobacco, cedar, vanilla and violet. Medium to full-bodied, our Syrah is rich and showcases ripe black fruit, yet finishes clean with a hint of oak.

Winemaker:

Joe Dobbles

Wine Statistics:

Source: Sams Valley Vineyard, Gold Hill, Oregon

Harvest Dates: October 11, 2005

Brix at Harvest: 24.5

Alcohol Level – 14.1% per volume

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

Bottle Date: May 2007

Case Production: 1785

Awards and Accolades:

GOLD – 2009 Sommelier Challenge International Wine Competition

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 rich, intense flavors in our wines.