

2009 Cliff Creek Cellars

Claret

Tasting Notes:

The amethyst jeweled tones of this wine invites you to move into your glass. This wine blossoms with fresh baked berries, violets and wildflowers. Its body, complex and delicate with dark fruits, clove, white pepper, finishing long with a hint of vanilla. Some of our favorite pairings include: Mediterranean fares and grilled meats, along with aged sheep milk cheeses.

About us:

Cliff Creek Cellars and Sam's Valley Vineyard are located in the Rogue Valley of Southern Oregon. We planted our first vines in 1999 and now have approximately 70 acres in vineyard. Our vineyard lies with a southwestern exposure at 1400 ft. elevation. 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.

Wine Statistics

Estate Grown at Sam's Valley Vineyard, Gold Hill, Oregon

Cabernet Sauvignon: 38%
Harvest Date: October 20, 2009
Brix at Harvest: 24.5
PH at Harvest: 3.4

Cabernet Franc: 35%
Harvest Date: November 11, 2009
Brix at Harvest: 22.9
PH at Harvest: 3.3

Merlot: 27%
Harvest Date: November 4, 2009
Brix at Harvest: 24
PH at Harvest: 3.4

Barrel Aging: 95% French, 5% American

Bottle Date: July 23, 2009

Case Production: 771

Alcohol Level –14.2%

Awards:

Double Gold – 2015 Florida Intl. Wine Competition
Gold Medals – 2015 Oregon Wine Awards, Cabernet Shootout
& Pacific Rim International Wine Competition

