



Cliff Creek Cellars
2009 Claret

38% Cabernet Sauvignon 35% Cabernet Franc 27% Merlot

Double Gold – Florida State Int'l
Gold – Pacific Rim Int'l
Gold – Oregon Wine Awards

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.

Our Favorite Pairings: Mediterranean Fares and Meats, Aged Sheep Milk Cheeses.

Production: 810c

From our vineyard to your table... Enjoy!
cliffcreek.com



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