



Cliff Creek Cellars  
**2009 Syrah**

**Double Gold – Oregon Wine Awards  
Best in Glass – Los Angeles Int'l**

This full bodied wine opens with delicate forest notes, a hint of mushrooms and nutrient rich soil. Bold, dark bramble berries, toasted marshmallow, tobacco and baking spices through the palate. Ending with a smooth light finish of caramel tones.

**Our Favorite Pairings:**

Smoked Salmon, Seafood Pasta, Espresso  
Rubbed Cheeses

Production: 740c

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



Cliff Creek Cellars  
**2009 Syrah**

**Double Gold – Oregon Wine Awards  
Best in Glass – Los Angeles Int'l**

This full bodied wine opens with delicate forest notes, a hint of mushrooms and nutrient rich soil. Bold, dark bramble berries, toasted marshmallow, tobacco and baking spices through the palate. Ending with a smooth light finish of caramel tones.

**Our Favorite Pairings:**

Smoked Salmon, Seafood Pasta, Espresso  
Rubbed Cheeses

Production: 740c

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



Cliff Creek Cellars  
**2009 Syrah**

**Double Gold – Oregon Wine Awards  
Best in Glass – Los Angeles Int'l**

This full bodied wine opens with delicate forest notes, a hint of mushrooms and nutrient rich soil. Bold, dark bramble berries, toasted marshmallow, tobacco and baking spices through the palate. Ending with a smooth light finish of caramel tones.

**Our Favorite Pairings:**

Smoked Salmon, Seafood Pasta, Espresso  
Rubbed Cheeses

Production: 740c

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



Cliff Creek Cellars  
**2009 Syrah**

**Double Gold – Oregon Wine Awards  
Best in Glass – Los Angeles Int'l**

This full bodied wine opens with delicate forest notes, a hint of mushrooms and nutrient rich soil. Bold, dark bramble berries, toasted marshmallow, tobacco and baking spices through the palate. Ending with a smooth light finish of caramel tones.

**Our Favorite Pairings:**

Smoked Salmon, Seafood Pasta, Espresso  
Rubbed Cheeses

Production: 740c

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



Cliff Creek Cellars  
**2009 Syrah**

**Double Gold – Oregon Wine Awards  
Best in Glass – Los Angeles Int'l**

This full bodied wine opens with delicate forest notes, a hint of mushrooms and nutrient rich soil. Bold, dark bramble berries, toasted marshmallow, tobacco and baking spices through the palate. Ending with a smooth light finish of caramel tones.

**Our Favorite Pairings:**

Smoked Salmon, Seafood Pasta, Espresso  
Rubbed Cheeses

Production: 740c

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



Cliff Creek Cellars  
**2009 Syrah**

**Double Gold – Oregon Wine Awards  
Best in Glass – Los Angeles Int'l**

This full bodied wine opens with delicate forest notes, a hint of mushrooms and nutrient rich soil. Bold, dark bramble berries, toasted marshmallow, tobacco and baking spices through the palate. Ending with a smooth light finish of caramel tones.

**Our Favorite Pairings:**

Smoked Salmon, Seafood Pasta, Espresso  
Rubbed Cheeses

Production: 740c

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



Cliff Creek Cellars  
**2009 Syrah**

**Double Gold – Oregon Wine Awards  
Best in Glass – Los Angeles Int'l**

This full bodied wine opens with delicate forest notes, a hint of mushrooms and nutrient rich soil. Bold, dark bramble berries, toasted marshmallow, tobacco and baking spices through the palate. Ending with a smooth light finish of caramel tones.

**Our Favorite Pairings:**

Smoked Salmon, Seafood Pasta, Espresso  
Rubbed Cheeses

Production: 740c

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



Cliff Creek Cellars  
**2009 Syrah**

**Double Gold – Oregon Wine Awards  
Best in Glass – Los Angeles Int'l**

This full bodied wine opens with delicate forest notes, a hint of mushrooms and nutrient rich soil. Bold, dark bramble berries, toasted marshmallow, tobacco and baking spices through the palate. Ending with a smooth light finish of caramel tones.

**Our Favorite Pairings:**

Smoked Salmon, Seafood Pasta, Espresso  
Rubbed Cheeses

Production: 740c

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