

2011 Cliff Creek Cellars

Sangiovese



Tasting Notes:

With only two acres of Sangiovese planted, this greatly desired varietal is the first to come into bud break, but the last to ripen. 2011 brought us a solid growing season and this wine shines perfectly as a result.

Our smooth, yet rustic Sangiovese carries layers of cherry fruit, vanilla, smoke, and pepper through to the finish, while showing off beautiful ruby red tones in the glass.

About us:

Cliff Creek Cellars and Sams 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 Sams Valley Vineyard, Gold Hill, Oregon

Harvest Date: November 6, 2011

Brix at Harvest: 21.8

PH at Harvest: 3.14

Barrel Aging: 18 months 96% French, 4% American

Bottle Date: June 11, 2013

Case Production: 279

Alcohol Level –13.75 % per volume