

Cascade Cliffs Vineyard & Winery

Piedmont Club – Winter, 2020

A trip to Italy can change your life. Take away all the popular images and destinations and it is still a place of magic. The history is deep beyond measure. The people operate in a manner that seems more stylish and charismatic than humans are capable of. The landscapes are nothing short of spectacular. And connected to all of this like a heavenly golden rope is the food and wine. If you've had the privilege to spend time here, you already know this. Every year, millions of people descend upon this ancient and sacred country to take in all its glory, even if only for a moment in their long lives. Yet, despite of the non-stop tourism, there are areas of Italy that are still



relatively unknown, free of the crowds that define places like Rome, Tuscany, and Venice. One of these places is the Piedmont region of Italy, cleverly tucked away in the northwest corner of the country and home to some of the best wines in the world.

Our winery pays homage to this region every year we crush Barbera, Dolcetto, and Nebbiolo. We relish the opportunity to teach our customers about this special place and the wines we fell in love with years before any Cascade Cliffs wine label read "Barbera" or Nebbiolo".

As a Piedmont Club member, you are part of this passionate fanbase and, like us, love indulging in these wines. This year's allotment has more of a variety than usual, as we've included the new **Columbia Valley (CV) Barbera**, our latest **Dolcetto**, and our new **Super Piedmont blend, Allora**. Of course, our latest **Nebbiolo** is included (what would a Piedmont mix of wine be without Nebbiolo?), and our new release **Estate and Blood Red Barbera**. Six wines, unique to themselves yet all sharing the bond of a Piedmont bloodline. These wines are young (all 2018 vintage) and will benefit from aging, but don't be afraid to open a bottle now- the 2018 vintage is a ripe, rich one with generous fruit, perfect for early consumption. The styles range from delicate to robust and will all be right at home in your home, paired with your meal of choice.

Thank you all for embracing these special grapes, born in Piedmont, Italy and now a key component of Washington state's wine industry. We hope you continue to explore and enjoy these unique wines! Our focus here at Cascade Cliffs may have broadened over the years, but these wines will always bring us back "home" ...

With good cheer,

~All of us at Cascade Cliffs Vineyard & Winery



Tasting Notes

2018 Columbia Valley Nebbiolo

The Facts: If not for Nebbiolo, Piedmont, Italy would be even less known to the world. This varietal is the raw material for the great Barbaresco and Barolo wines that are produced there, fascinating and seemingly everlasting. These qualities are due to the naturally high acid and tannin in the fruit, as well as its unique flavor profile. Our Nebbiolo is bit more delicate than some Italian versions yet remains true to the elegance it displays. Aromas and flavors of dried Mediterranean fruit, herbal tea, and sweet herbs all abound in our latest Nebbiolo. Made from our own Estate vineyard (60%) and McKinley Springs vineyard in the Horse Heaven Hills AVA (40%), this wine will show well for another 8-10 years.

~Pair this with: Lighter pasta dishes with mushrooms/truffles.

~Aging: Long term (drink now to 2028).

2018 Allora

The Facts: Last year we introduced Allora, our first blend of Piedmont's "Big Three"- Barbera, Dolcetto, and Nebbiolo. This year's blend is a bit softer, with Dolcetto being the base of the blend (55%), rounded out with Nebbiolo (30%), and Barbera (15%). It is a quintessential Italian-style blend, vibrant, warm, and mouth-watering. While Barbera and Nebbiolo can both be aggressive on the palate at a young age due to their naturally high acid, the "little sweet one", Dolcetto, works to keep the wine relaxed and smooth. Call it a moderator of the two other varietals. Call it the ultimate Italian house wine. Call it... Allora!

~Pair this with: Try pairing this with some classic Ligurian dishes like Pesto Genovese and Focaccia.

~Aging: Mid-term (drink now to 2026).

2018 Dolcetto

The Facts: Often overlooked in the lineup of great Piemonte wines, Dolcetto has been a regular wine of choice in NW Italy for centuries. Traditionally, this varietal isn't put into oak and made more in a fresh, young style (Goat Head Red, anyone?). But that's changing more and more every year now, with winemakers in both old and new world locales using oak as part of Dolcetto's wine production. Are latest Dolcetto, sourced from both Wahluke Slope (65%) and are own property (35%) saw 12 months of barrel time, giving the wine's dark berry flavors a solid backbone. We feel this is our best Dolcetto we've made to date.

~Pair this with: Antipasti and braised beef gnocchi.

~Aging: Mid-term (now to 2025).

2018 Estate Barbera

The Facts: Our Estate Barbera will always hold a special place in our hearts, as it is the first Barbera we produced and one of the very first Barbera wines made in the Pacific NW. The style has changed over the years and our intent with this wine now is to pay tribute to the great wines of Asti and Alba in Piedmont, Italy. Bright red fruit with mouth-watering acidity make this wine a perfect complement to meals. The 2018 vintage gave us higher sugars and, therefore, a more fruit-forward wine than this has been in the past. Still, it is a classic Barbera and a beautiful homage to its Italian roots.

~Pair this with: Rigatoni with Joanie's Bolognese sauce.

~Aging: Mid-term (now to 2026).

2018 CV Barbera

The Facts: Being a Barbera house means you need to have plenty of Barbera to work with. While we love our Barbera vines, they only account for a very small production of Barbera every year. We source high-quality Barbera from several vineyards in Washington state in order to meet our demands, and this Barbera celebrates the various vineyards we used for 2018. Made from 60% Six Prong, 20% King Fuji, 10% Cascade Cliffs, and 5% Destiny Ridge, this wine has the terroir of Horse Heaven Hills, Wahluke Slope, our own property, and shows qualities of both traditional and modern styles. Vibrant, intense, and rich, it can be utilized on the dinner table or sipped alone for dreamy contemplation of faraway Italian landscapes.

~Pair this with: Homemade meatballs (use both pork and beef) sprinkled with fresh pecorino cheese.

~Aging: Mid-term (now to 2026).

2018 Blood Red Barbera

The Facts: Buckle up! The Blood Red has become an absolute superstar in the wine industry, blowing countless people away with its super-rich, ripe fruit and powerful finish. The trick here is to not be afraid – and we never are – of letting the fruit hang, giving the grapes even more natural sugar. We select particular blocks of our favorite Barbera sites (normally McKinley Springs) and designate them for the production of our atomic fruit bomb- Blood Red Barbera. This is a wine that is made to celebrate with and revel in all its sinful nature. And man, is this vintage an absolute knockout. Proceed with caution and enjoy!

~Pair this with: Victories, graduations, marriages and/or divorces.

~Aging: Mid-term (now to 2026).