

Cascade Cliffs Vineyard & Winery

Cliff Club – Spring, 2020

Above all, wine is a social beverage, meant to be shared with others. We relish the opportunity to sip a great wine with friends, family, and even strangers; our eye contact during this ritual creates an instant connection and common ground for any of us to walk together on. Wine binds us in ways very little else can in our communities, regions, states and countries.



Among the many challenges we all presently face is how to retain this social phenomenon that wine provides us. We have been told to practice strict social distancing amid our global health crisis, and this makes perfect sense from a medical and scientific point of view. But for most of us, this is not only difficult, it's painful. We thrive and learn when we have an active and healthy social life. And we suffer when we are kept apart from each other.

So how do we keep our wine connection from fading? First, we continue to "talk" to each other through avenues of electronic/digital media. Emails, social media platforms, live feeds, and virtual tastings are all here for us to utilize. And they work! Of course, we'd rather be face to face with a glass of wine, but these are effective – and safe – tools for us to stay connected. On a deeper level, we need to all stay committed to

our passions in life. Some of these interests will be easier to remain involved in than others. But the joy of food and wine is still relatively easy to practice- all you need is a kitchen, some wine glasses, and an avenue for acquiring the raw materials needed. And by God, we're here for you!

Your Spring Cliff Club supplies you with these essential raw materials. Enclosed is a mouth-watering mix of wine including our new releases of Sauvignon Blanc, Tempranillo, Sangiovese, and "Allora", a blend of our flagship Piedmont varietals (Dolcetto, Nebbiolo, and Barbera). Our 2018 Columbia Valley Barbera is also included, as is the good ole' Goat Head Red. If you're a Cliff Club RED member, the Sauvignon Blanc is replaced with the 2018 Petroglyph Red, a juicy blend of Syrah, Cabernet Sauvignon, and Merlot. Social isolation? More like social *celebration!*

Hang in there, guys and gals. We will be together again soon, and although it may not be as intimate as we're used to, it will be a welcome reunion, nonetheless. Stay safe, drink well, and we'll see you soon!

With good, connected cheer,

~All of us at Cascade Cliffs Vineyard & Winery



Cliff Notes

2019 Sauvignon Blanc

The Facts: Our latest Sauvignon Blanc might be our best to date. 2019 was a tricky harvest for the red varietals as temperatures cooled off quickly at the end of the summer. But this didn't affect the white/green grapes and this wine shows the finesse of a wine made from well-balanced fruit. Racy flavors of white grapefruit and lemon zest are followed by a crisp, mouth-watering finish. The refreshing acidity in this wine makes it perfect to pair with a plethora of foods. Although we made this wine in stainless steel, there is an interesting component of 10% barrel-aged Chardonnay(!) that was blended into it prior to bottling.

~Pair this wine with: See recipe on last page!

~Aging: Short term (now to 2022).

2018 Goat Head Red

The Facts: Even blends can be predictable... One usually doesn't get surprised by a Cab-Merlot or even a "GSM" (Grenache, Syrah, Mourvèdre). But the GHR always keeps you on your toes with what kind of blend it will be! And truthfully, the blend for Goat Head Red is never planned out ahead of time. This vintage is a blend of 40% Cabernet Sauvignon, 20% Syrah, 15% Merlot, 15% Tempranillo, and 10% Zinfandel. Think of it as a sort of catch-all for the winery. We regularly test the quality, the flavor profile, and adjust a little here and there, but this wine really does make itself! Long live the Goat.

~Pair this wine with: Antipasti, BBQ chicken, grilled mushrooms, pizza, gyros, and just about anything else you can think of...

~Aging: Short term (now to 2023).

2018 Tempranillo

The Facts: This wine is a great counterpunch to the brighter Italian varietals we work with. Dark, earthy flavors of boysenberry and mission fig are held together by a soft, somewhat creamy texture. Sourced entirely from one of our favorite vineyards here in the Gorge – Chukar Ridge – this wine also shows the even-keeled temperament of Tempranillo, neither overly low or high in acid and tannins. In other words, a great red wine to utilize however your heart desires, with an equally great variety of food.

~Pair this wine with: Go Español with an assortment of tapas such as croquetas de jamón, pimientos rellenos de atun, and albóndigas.

~Aging: Medium-term (now to 2024).

2018 Sangiovese

The Facts: Due to its fantastic balance of acidity, fruit, and soft tannins, Sangiovese is quite possibly The Best red wine to pair your meals with. Once upon a time, this grape was only produced in Italy, made famous by the Chianti region. It is now grown and produced, however, in many parts of the world, including our own Washington state. This vintage offers more ripe fruit flavors than we typically get from Sangiovese, giving the wine some New-World character to an Old-World classic. It is delicious on its own but really at home, of course, with Italian food.

~Pair this wine with: Eggplant parmigiana, lasagna Bolognese, and good ole' spaghetti and meatballs.

~Aging: Medium-term (now to 2024).

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: See recipe on last page!

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

2018 CV Barbera

The Facts: We source high-quality Barbera from several vineyards in Washington state in order to meet the demand for this wine, 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: See recipe on last page!

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

Winery News

The wine industry in both Oregon and Washington is in a state of emergency. For the time-being and until state officials deem it safe to re-open, all tasting rooms in both states are closed to the public until further notice. Let me repeat that: *all tasting rooms in both states are closed*. We're talking about nearly 2,000 wineries that rely on tasting room sales to fuel their operation. And even though we are blessed with wine club member participation (thank you!), this has taken its toll on us as well. We have four tasting rooms, more than most wineries and a huge part of our success.



Now it needs to be said that we are fully supportive of these closures. What else can we do? And our belief is that these closures and stay-at-home orders will lead us back to business as usual sooner than later. And you know, it ain't always so bad staying home. You can wear pajamas all day, finish (or start) all sorts of projects, catch up on reading you've been meaning to do, and whatever else floats your boat. Now we're thinking positive! And then I heard the news that school will not resume at all this year... NOOOOOO!!! Oh well, let's pour another glass of wine, honey- we're gonna be here a while.

Despite all this, we remain operational, fully committed to servicing you how we can, the best we can. We still tend to the vineyard, top the barrels, check SO₂ levels, clean tanks, and much more. And by "we", I'm referring to Bob! But don't feel too bad for him, he's got some new, young talent to assist him. John and Annya have grown up here, so they know their way around barrels and tanks, pallets of wine, fermenters, 45-minute breaks, and anything that's edible and full of sugar. Go team!

On a brighter note, we just received word that **both our new 2018 CV and 2018 Red Mountain Syrah wines were awarded with an "Outstanding" category (the equivalent of a Double Gold medal) from the latest edition of *Wine Press Northwest***. Normally we don't get too excited about scores or medals, but this was great news for us! For one, we've really put an effort into improving and showcasing our Syrah. It's a wine we've



always been proud of, but our goal was to bring it to the premier level. Check. And two, we sure enjoyed the good news and encouragement at this time. So much that we decided to pop a few corks on these wines. Check. It's amazing how a bit of good news and a bottle or three of good wine can brighten one's mood, despite the current state of affairs. Thank you, Wine Press NW!



Pair this with...

Since most of us are staying home these days, we thought we'd pass on a couple of recipes for you to play with and pair some of your Cliff Club wines with. If you don't cook, you should learn to. Few things give as much satisfaction as preparing your own meal from quality ingredients, and this practice will carry you through even the toughest of times.

French Bean and Sausage Cassoulet

Jared's dear momma in NY gave this simple recipe to him recently. And even though she's Sicilian (traitor!), this French comfort food dish is hard to beat for ease and instant gratification.



Ingredients:

- ~1 large yellow onion ~4-5 cloves garlic ~Extra virgin olive oil
- ~1 small container cherry or grape tomatoes
- ~4 cans of white cannellini beans (15 oz each)
- ~1 lb. ground sausage or 4-5 links of your favorite artisan sausage
- ~ Salt, pepper, herbs de Provence

Directions:

- 1- Dice onion, finely chop garlic, half tomatoes.
- 2- Sauté onion, garlic, and tomatoes on stove top over medium heat in Dutch oven until for 5-10 minutes, until tender and fragrant.

3- Add sausage and continue to simmer until browned.

4- Remove from stove top, add beans to pot and sprinkle with salt, pepper, and herbs de Provence. Mix well.

5- Cover and put in oven at 325° for 1 hour until bubbly and thick. Add 3-4 tbs of butter to pot and cook for another 15 min.

6- Remove from oven, garnish with chopped Italian parsley, and **serve with Cascade Cliffs Barbera or Sangiovese. Smile!**

Ligurian Pesto Trenette



The Ligurian region of NW Italy is home to one of Italy's gastronomic treasures- pesto! This vibrant, green paste is wonderful with white wines- and some red as well. It's also a perfect symbol for spring and a welcoming aroma throughout the house.

Ingredients

- ~1 lb. red new potatoes, peeled ~1 lb. green beans, trimmed and halved
- ~1 lb. linguini or tagliatelle pasta ~1 cup pesto sauce ~Extra virgin olive
- ~Grated parmesan or pecorino cheese to taste

Directions:

- 1- Trim and halve your green beans, peel your new potatoes and cut into large chunks.
- 2- Put the potatoes and the green beans into the pot of boiling salted water. Cook for about 10 minutes, or until the potato pieces are tender.

3- Remove vegetables from the pot with slotted spoon. Return water to a boil. Cook the pasta in the boiling water according to package directions to desired tenderness.

4- Reserve 1 cup of the pasta water, then drain the pasta. Return pasta to empty pot along with the cooked vegetables.

5- In a medium mixing bowl, combine 1 cup of basil pesto with a ½ cup of the reserved pasta water and 3 tbsps extra virgin olive oil or melted butter. Add additional water to create a thinner sauce, if desired.

6- Pour the liquefied sauce over the pasta and vegetables, toss to coat. Serve immediately. Garnish each serving with grated cheese. **Serve with Cascade Cliffs Sauvignon Blanc or Allora red blend. Smile!**