

Cascade Cliffs Vineyard & Winery

Cliff Club – Summer, 2020

The Summer Cliff Club – one of our more popular club packages – was released earlier than normal this year and ironically the accompanying newsletter you are now reading was late in getting to you. “What gives?” you ask. Well you all know what they say about excuses: they are like (ahem) elbows - everyone has one and they don’t help much. If we were to offer something that closely resembles a good reason, we’d tell you that we’ve had (and still have) our hands full with all that comes with “re-opening”. With that said, we do sincerely apologize for the delay and hope you can forgive us...

Yet herein lies the good news - we have slowly resumed tastings at all four of our locations! Yes, they look a bit different now (and hopefully just *for now*), but the wine is still fantastic and the



service still top-notch. The downside is Jared can’t talk quite as much with that thing on his face...

Your latest mix of wines combines our classic Piedmont wines

– **Barbera, Dolcetto, and Nebbiolo** – with the lighter side of vino for the summer months. Our new 2019 rosé, **Rosata**, is a chilled Italian treat, the ole reliable **Goat Head Red** is perfect for picnics on the beach, and our newest creation,

Petroglyph White, is a luscious, international blend of Symphony, Albariño, and Gewürztraminer. We wanted to make sure this package included both serious, intense wine and some adventurous, fun bottles as well. After all, we could all use a little more fun right now! As it has shown throughout history, wine will cheer and inspire us, no matter how dire the view out our windows has been.



Adaptation is the name of the game right now, and we are looking forward to offering a more intimate setting for our visitors. We will also be introducing more new wines throughout the summer for all our club members, both near and far.

We thank you all for your wonderful support and continued friendship. Our passion for producing unique, high-quality wines is fueled by your love for them. Raise your glass, hold your chin up high, and enjoy your summer!

With good cheer,

~All of us at Cascade Cliffs Vineyard & Winery

Cliff Notes

2019 Petroglyph White

The Facts: Blending varietals has been a creative endeavor of winemakers for centuries now, and the recipes now are seemingly endless. Our newest blend has our unique, old-vine Estate Symphony (planted in 1990) as the base (60%), with equal parts Albariño and Gewürztraminer (20% each) to round out a fruit-forward, aromatic white wine. Luscious and packed with layers of stone fruit flavors, this is a wine that highlights the natural sweetness of each varietal. Chill well and enjoy in the heat of summer.

~Pair this wine with: Hot curries, grilled peppers, and fondue.

~Aging: Short term (now to 2022).

2018 Goat Head Red

The Facts: The stories behind the name of Goat Head Red range from wild goats prancing on the nearby cliffs to eerie tales of wicked pacts between Bob and ancient forces here in the Gorge. The truth is always somewhere in between... Regardless, the wine known as GHR continues to please both casual and seasoned wine fans, a versatile, everyday red for the people. Un-oaked and bursting with the fresh flavors of the grapes used for this wine (40% Cabernet Sauvignon, 20% Syrah, 15% Merlot, 15% Tempranillo, and 10% Zinfandel), this wine will fit into almost any scenario.

~Pair this wine with: Antipasti, pizza, tomato salad, or fly solo and just enjoy sans food.

~Aging: Short term (now to 2023).

2019 Rosata

The Facts: A wine is, in fact, a red wine- made in a way that focuses on the fresh flavors of the varietal(s) without the color and texture from soaking on the skins (maceration) during the initial stage of red wine making. Our latest rosé is made from the juice of Barbera (60%), Sangiovese (20%),



and a touch of both Nebbiolo and Dolcetto (10% each). Mouth-watering flavors of cherry, almond, and wild strawberry dance along the palate and finishes with

refreshing acidity. A perfect wine for the season and an excellent complement to an array of food.

~Pair this wine with: Grilled salmon, cold chicken salad, and fresh, young cheeses.

~Aging: Short-term (now to 2021).

2018 Dolcetto

The Facts: We have been growing and working with this oft-forgotten Piedmont varietal since 2005, and this might

be our best version to date. The Italians typically make this wine in a young, fresh style without any barrel aging. But we took the ripe fruit from this vintage, aged it for a year in oak, and created a more modern, fruit forward Dolcetto. This is a softer style of Italian wine, perfect for sipping alone or food pairing.

~Pair this wine with: Spaghetti puttanesca, grilled vegetables and hot Italian sausage.

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

2018 CV Barbera

The Facts: The Columbia Valley (CV) Barbera is a crossover wine, showing the classic, bright qualities of our Estate Barbera, and the rich, dark fruit of the Blood Red Barbera. It also has a varied sourcing of vineyards- 60% Six Prong, 20% King Fuji, 10% Cascade Cliffs, and 5%



Destiny Ridge, this wine has the terroir of Horse Heaven Hills, Wahluke Slope, and our property. Mouth-watering and intense, this is a wine to celebrate with or show off to your cork-dork friends.

~Pair this with: Rich, hearty foods like grilled ribeye and pasta with Bolognese sauce.

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

2017 Reserve Nebbiolo

The Facts: Nebbiolo has to be the most misunderstood, most complex, mysterious wine there is. Depending on the clone used, the color can range anywhere from a noticeably light, tawny color to a deep, brickish garnet. The attack is subtle, but races through the palate with intense tannins and acidity. So, while not a "Big Red", per se, it is an intense, bold wine nevertheless. Our 2017 RSV Nebb spent 20 months in barrel, gaining extra layers of woody fruit. Subtle aromas and flavors of herbal tea and dried red fruit linger on the finish, demanding closer and closer attention to this special wine.

~Pair this with: See recipe on last page!

~Aging: Long-term (now to 2027).

Winery News

Hands off! Not your wine, though... One of the more difficult aspects of our new reality is refraining from the many handshakes and hugs that were so common in our tasting rooms. Our style has always been more “hands on”, with warm, family-style interactions. For the safety of everyone, though, we need to keep refraining from any physical contact.



But before you slump your shoulders and frown, just remember this: **We Love You!** Seriously, we could not ask for a better group of folks as club members. And this sentiment does not change one bit, regardless of how many feet we are apart from each other. All the good stuff there is still here- education, laughter, fun, and of course, great wine!



Back in Business

As mentioned in the beginning of this newsletter, we are now open for on-site tastings at all four locations. The details surrounding each location – when, how, what, how many – are fluid points that continue to evolve every week. Suffice to

say, you can now get your wine on in a safe, intimate setting, no matter what your preferred location is!

We still ask that you call your preferred location to schedule this visit so we can prepare for you. Put your mask on, get over here, and have a good time!



Coming to a glass near you...

We will be bottling a new batch of wines this **August**, including the 2018 Reserve (RSV) wines- some of our best wines from 2018 that were allowed to stay in the barrel for another 8-9 months past the one year mark. While we would never give away all the secrets the lay low inside the winery, we can tell you that an **RSV Blood Red Barbera, Cabernet Sauvignon, and Nebbiolo** are all on the horizon. There will also be a new blend bottled this summer which you have never seen or tasted, and another Reserve version of a very popular, existing blend. Sorry for the giant tease here, but you'll all be privy to these new releases soon enough!

Contact us!

~**Hood River:** 211 Oak Street. Hood River, OR 97031.

Phone (541) 436-4215.

~**Wishram:** 8866 HWY 14. Wishram, WA 98673.

Phone (509) 767-1100.

~**Georgetown:** 6006 12th Ave South

Seattle, WA 98108. Phone (206) 453-5034.

~**Woodinville:** 15029 Redmond-Woodinville Rd NE
Woodinville, WA 98072. Phone (425) 398-9520.

Pair this with...

No, this is not a joke. And yes, we really do like to have fun with you all! But seriously, try this recipe- a funny but highly effective way to make the classic roast chicken. Using your grill keeps the house cool and provides you with summer sunshine to soak up while cooking. You'll probably be chuckling, taking selfies with the bird, and sending them to all your friends in the process! We suggested pairing the RSV Nebbiolo with the recipe on the back page- but in truth, this dish would go well with any six of the wines in your allotment. Chicken is, after all, the tofu of meats and will pair well with white, red, or rosé.

Bundt Pan Roast Chicken



Before you begin, remember, you are not grilling the chicken. You are roasting it, using your closed BBQ as an oven. Focus! You'll need to make sure your gas tank has enough fuel to go for at least 60-90 min at medium heat. Don't be a party pooper and have to take the chicken off the grill until it is done...

Ingredients:

- ~ 1 whole chicken, 3 1/2 - 4 lbs.
- ~ 1 yellow onion, roughly chopped
- ~ 4-5 cloves garlic, finely chopped
- ~ Extra virgin olive oil
- ~ 1 lemon, cut in half
- ~ 1-2 lbs. Yukon gold potatoes, skin on and cut into small chunks
- ~ 3-4 carrots, skin on and cut into small chunks
- ~ Herbs de Provence, Italian seasoning, salt, black pepper.

Directions:

- 1- Chop onion, garlic, potatoes, and carrots.
- 2- Rinse chicken and refresh with juice of one lemon half. Pat dry, and rub a combination of olive oil, seasonings, salt, pepper, and half of the garlic underneath and on top of skin. Set aside on a large plate.
- 3- Put chopped potatoes and carrots in a large skillet and cover with water, by half an inch. Sprinkle the water generously with salt. Bring to a boil, lower heat, and simmer for 4-5 minutes. Drain and set aside.
- 4- Fire your grill up and preheat for 10-15 minutes on high heat. If you have three burners, turn off the center burner and turn down the outer two burners to medium heat. If you only have two burners, lower them both to low-medium.



- 5- Line the bottom of your Bundt pan with olive oil, onions, and remaining garlic. Add potatoes and carrots, mix well, and add more seasoning. Take your bird and put the bottom cavity down onto the middle of the Bundt pan, sitting on top of the veggies so that it is sitting upright (see pictures).
- 6- Place the pan on the grill, center rack with the back of the chicken facing the hot (back) of the grill. Close the lid and cook for about 40 minutes, checking regularly for any flare-ups (you may want to put a drip pan or tin foil below the grates). Turn the chicken 180 degrees and cook for another 30-40 minutes, occasionally stirring up (be careful!) the veggies and spooning some of the juice in the pan onto the chicken. Remove from grill (obviously, use oven mitts), garnish with chopped Italian parsley, let sit for 15-20 minutes, and **serve with just about any Cascade Cliffs wine!**