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eef stew is one of the great comforts in winter. Offering savory, rich flavors that fill your belly and warm your soul, this classic dish is fairly simple to make and can be modified in countless ways. AND, you can pair just about any red wine with beef stew! All of the red wines in your Cliff Club will complement this stew, so sip, slurp, and savor. Here is an Italian variation of traditional beef stew, courtesy of sipandfeast.com, and we recommend serving this on top of a creamy bed of polenta.

Italian Beef Stew (Spezzatino di Manzo)**Ingredients:**

- 2 1/2 pounds chuck roast cubed
- 1/4 cup olive oil
- 1 medium onion diced
- 3 medium carrots diced
- 2 large celery ribs diced
- 8 ounces baby Bella mushrooms sliced
- 1 cup dry red wine (we recommend our 2022 Paisan)
- 2 cups beef stock
- salt and pepper to taste
- 1 tablespoon fresh rosemary and thyme
- 1 large bay leaf

**Instructions:**

- Preheat oven to 300 degrees and make room on the middle rack for a large Dutch oven. Heat a large Dutch oven to medium-low heat, then add the olive oil, carrots, celery, and onion. Cook for 5 minutes then add the mushrooms, turn heat to medium, and continue to cook stirring frequently.
- While the veggies are sauteing, pat the chuck roast cubes dry. Once the mushrooms release their water and most of it has evaporated from the pot, season the beef cubes with salt and pepper and add to the pot.
- Coat the beef with the veggies and oil. Let the beef cook for 5-10 minutes (it won't develop much color). Next, turn heat to medium-high and add the wine and cook for 5-7 minutes or until it mostly evaporates and absorbs into the beef. Using a wooden spoon scrape up all of the brown bits while the beef is cooking.
- Add the beef stock, rosemary, and bay leaf and stir it all together. Cover with a tight-fitting lid and cook in the oven for 2 1/2 hours or until tender. For the last 30-45 minutes braise with no lid to thicken the sauce and add a bit of color to the meat.
- Once the beef is tender remove the pot from the oven. If there is too much liquid in the pot use a slurry of cornstarch to thicken or cook over medium heat on the stovetop to thicken and reduce the liquid. Once satisfied with the consistency, taste test and make final adjustments to salt and pepper. Serve with crusty bread or with polenta. And of course, pair this with your favorite Cascade Cliffs red wine!

CLIFF CLUB**G**

reetings and Happy New Year! The first Cliff Club allotment of 2026 is a delicious mix of wines to kick off the new year, with blends being the main theme this time. We'll be releasing several new wines this year, and Cliff Club members will receive these in their allotments.

Here is the winter line-up:

- **NV Goat Head Red.** Retail = \$35
- **2023 Petroglyph White.** Retail = \$35
- **2022 Paisan.** Retail = \$45
- **2023 Estate Merlot.** Retail = \$50
- **2023 Ami.** Retail = \$55
- **2024 Winemaker's Select Barbera.** Retail = \$85

Total retail = \$305. Club price = \$165. Savings = 46%! For those who are part of the Cliff Club RED, the 2022 Sangiovese replaces the 2023 Petroglyph White, and the savings is 48%!



The Cliff Club is our most popular wine club option, offering members a broad mix of wine, including single-varietal whites and reds, blends, and Reserve selections. As a Cliff Club member, you get a taste of our signature Italian varietals like Barbera, Dolcetto, Nebbiolo, and Sangiovese. You receive our award-winning Cabernet Sauvignon wines. Other French varietals, like Malbec, Merlot, and Syrah are included in these packages. Blends like Goat Head Red, Petroglyph Red and White, Paisan, Homage, Ami, and more are included. Cliff Club members also receive bottles of our white and rosé wines. This is a wine club for the true wine lover, adventurous and thirsty for variety.

Remember, you can always opt for either the Cliff Club or Cliff Club RED package. And while we can't Taylor make every package, we are flexible with your preferences. Please communicate with us and we'll do our best to make sure you're receiving the ideal Cliff Club mix.

A heartfelt thank you to all our Cliff Club members! Your participation and passion is the reason why we've been going strong for over 30 years now. We wish you all a fun, prosperous, and delicious new year.

*With good cheer,
~All of us at Cascade Cliffs Vineyard & Winery*

NON-VINTAGE GOAT HEAD RED

The Facts: Goat Head Red (GHR) has been our go-to house red for decades now, a versatile blend that serves many purposes. Countless weddings, graduations, parties, and ordinary Tuesday evenings have seen their fair share of GHR! The 2022 GHR is made from a blend of Syrah, Cabernet Sauvignon, Zinfandel, Barbera, Merlot, and Malbec. It's a crazy blend, but crazy-good too. Juicy, soft flavors of black cherry and blackberry mingle with subtle tannins and just a kiss of acidity on the finish. You could pair this wine with just about any food or enjoy it as a refreshing, stand-alone wine to casually drink.

~Pair this with: See recipe on back page.

~Aging: Short term (now to 2028).

2023 AMI RHONE BLEND

The Facts: This is our second bottling of "Ami" (ah-ME), a Rhone-style blend of Grenache, Mourvèdre, and a splash of Syrah. The 2023 vintage is drier and a more traditional "GSM" than the previous vintage, yet still has the new-world fruitiness to grab your attention. The term Ami is French for "friend", and these varietals all work together to create a harmonious, lip-smacking treat. Soft on the tannins and acid, but big on flavors of wild berries and spiced plum, this is a juicy, easy-drinking wine.

~Pair this with: See recipe on back page.

~Aging: Medium-term (now to 2030).

2022 PAISAN

The Facts: "Paisan" is our Tuscan-style red blend, a tribute to the red blends of Tuscany. Italy produces many blends, from all over the country. But the red blends from Tuscany are the most famous, thanks in large part to the emergence of "Super Tuscan" wines, defiant creations of big, bold red wines that use varietals like Cabernet Sauvignon, Merlot, and even Syrah in the land where Sangiovese rules. Our 2022 Paisan is a delicious blend of Cabernet Sauvignon (50%), Merlot (25%), and Sangiovese (25%). Half of the fruit used to make this wine was sourced from Red Mountain, and the other half from Horse Heaven Hills. The Cab and Merlot provide structure and body, while the Sangio gives the wine brightness. Layers of dark cherry, clove, and Stanley plum mingle nicely with soft tannins and moderate acidity, making this wine an easy-going, yet intriguing sipper.

~Pair this with: See recipe on back page.

~Aging: Medium-term (now to 2028).

2023 PETROGLYPH WHITE

The Facts: Our Petroglyph White is a wild and juicy blend of Gewurztraminer (44%), Riesling (12%), and our own Estate-grown Symphony (44%) grape. All three of these varietals were fermented and aged separately in stainless steel tanks and then blended prior to bottling. This blend is packed with exotic aromas and flavors of tropical fruits, lemon-lime, and green pear. The fruit for this delicious blend was sourced from a combination of our own vineyard, as well as Borderline vineyard here in the Gorge, and Coyote Canyon vineyard in the Horse Heaven Hills AVA. This wine is off-dry, with a vibrant, mouth-watering finish.

~Pair this with: Thai green curry dishes (tofu or chicken).

~Aging: Short-term (now to 2028).

2023 ESTATE MERLOT

The Facts: It's not often that we have enough of our own Merlot to bottle an exclusive Estate Grown version, but we pulled the trigger for the 2023 vintage. True to our vineyard's character, this wine has a wild and brambly nature, with refreshing brightness on the finish. The style is more Old World than New, with an austere, earth-driven character, and a long dry finish. Merlot often gets a bad rap for being too soft or "flabby". This Merlot is anything but that... Enjoy this wine now as a compliment to winter meals, or lay it down for a future treat.

~Pair this with: See recipe on back page.

~Aging: Medium-term (now to 2031).

2024 WINEMAKER'S SELECT BARBERA

The Facts: Here's a curveball for all you lovers of Cascade Cliffs Barbera. This is a Barbera made from two specific McKinley Springs vineyard blocks, resulting in a rich, fruit-forward style. Yet, it still shows hints of a traditional Barbera, and is not quite as "jammy" as our Blood Red Barbera. Warm flavors of cherry preserves are followed by a vibrant, mouth-watering finish. The 12 months in barrel give this wine added structure and subtle nuances of toasty aroma and flavor. Here is another classic version of Bob's signature grape and wine, delicious now, but well-suited to age in the bottle.

~Pair this with: See recipe on back page.

~Aging: Medium to long-term (now to 2032).

Every January, we bottle a large batch of our wines, including reds, whites, and rosés. Depending on the amount of wine we decide to bottle, this process can go on for over a week's time, with work days lasting as long as 12-13 hours. Despite the length and intensity of this task, winter bottling is a ritual that serves us well; after a fairly quiet and relaxed December, bottling gets us back on our toes and creates a heightened sense of comradery and excitement among the staff. The hard work creating these wines in the past now comes to fruition. Shiny new vintages, bottled and labeled, smile back at us like newborn children, ready to show themselves to the wine world.

Those of you who placed orders for the **winter futures** will be receiving some of these freshly bottled wines, after they have had a chance to settle down from the bottling process.

Mark your calendars!

Here is a quick snapshot of what we have lined up for our club members:

- Saturday and Sunday, January 25 and 26: Winter Cliff Club pickup parties!** Come pick up your Winter Cliff Club, taste all the wines within it, mingle with your fellow club members, and enjoy a complimentary charcuterie board. Always a great time for all!
- Saturday and Sunday, February 1 and 2: Winter Cliff Club pickup parties, round 2!** Come pick up your Winter Cliff Club, taste all the wines within it, mingle with your fellow club members, and enjoy a complimentary charcuterie board. Always a great time for all!
- Saturday and Sunday, March 1 and 2: Barbera/Piedmont Club pickup parties!** Come pick up your Spring Barbera and/or Piedmont Club, taste all the wines within it, mingle with your fellow club members, and enjoy a complimentary charcuterie board. Always a great time for all!
- Saturday and Sunday, March 8 and 9: Barbera/Piedmont Club pickup parties round 2!** Come pick up your Spring Barbera and/or Piedmont Club, taste all the wines within it, mingle with your fellow club members, and enjoy a complimentary charcuterie board. Always a great time for all!

CONTACT US!

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