

**W**ho doesn't like a **good stew** in the winter? They are delicious, comforting, versatile, and incredibly easy to throw together. **AND**, stew is a fantastic dish to pair with your wine! There are many, many ways to make beef stew- here is a simple but awesome rendition, slightly modified.

**"Best Ever Beef Stew"** (*Recipe courtesy of damndelicious.net*)

**INGREDIENTS:**

- 2 tablespoons olive oil
- 2 pounds top sirloin steak, diced
- Kosher salt, ground black pepper, to taste
- 1 medium sweet onion, diced
- 2 large carrots, peeled and diced
- 2 celery ribs, diced
- 3 cloves garlic, minced
- 8 ounces chopped mushrooms (your choice)
- 3 tablespoons all-purpose flour
- 2 tablespoons tomato paste
- 1 tablespoon Worcestershire sauce
- 1/2 cup Cascade Cliffs wine
- 2 1/2 cups beef stock
- 4 sprigs fresh thyme, 2 bay leaves
- 2-3 large Yukon gold potatoes, cut in 1/2-inch chunks
- 2 tablespoons chopped fresh parsley leaves
- Rustic bread (fresh-baked sourdough or multi-grain)



**DIRECTIONS:**

1. Heat olive oil in a large stockpot or Dutch oven over medium heat. Season steak with 1 teaspoon salt and 1/2 teaspoon pepper. Working in batches, add steak to the stockpot and cook, stirring occasionally, until evenly browned, about 6-8 minutes; set aside.
2. Add onion, carrots, and celery. Cook, stirring occasionally, until tender, about 3-4 minutes.
3. Add garlic and mushrooms, and cook, stirring occasionally, until tender and browned, about 3-4 minutes.
4. Whisk in flour and tomato paste until lightly browned, about 1 minute.
5. Stir in wine, scraping any browned bits from the bottom of the stockpot.
6. Stir in beef stock, Worcestershire sauce, thyme, bay leaves, and steak. Bring to a boil; reduce heat and simmer until beef is very tender, about 30 minutes.
7. Stir in potato; simmer until potatoes are just tender and stew has thickened, about 20 minutes. Remove and discard thyme sprigs and bay leaves. Stir in parsley; season with salt and pepper, to taste.
8. Serve immediately with **your favorite Cascade Cliffs red wine**- we recommend a bottle of our **2019 RSV Cabernet Sauvignon**. Use bread to pair with and dip into your stew. *Bon appetit!*

~Yield: 8 SERVINGS ~Prep time: 20-30 MINUTES ~Cook time: 1 HOUR 10 MINUTES

**CLIFF CLUB**

**G**reetings and Happy New Year! We are thrilled to kick off 2022 with the **Winter Cliff Club**, our first allotment of the year. To keep things interesting and fresh this year, we'll be offering you a delicious blend of our past and present vintages, including Reserve selections, small-batch productions, and even some multi-vintage (NV) wines. We'll be introducing new red and white blends this year, as well as a new member of the "Blood Red" family.



*Our estate vineyard, sleeping peacefully.*

As a Cliff Club member, you are privy to most everything we produce- everyday house reds, crisp white and rosé wines, full-bodied reds, reserve wines, and a wide array of blends. You'll also be taken on an international wine journey, where varietals that are home to France, Germany, Spain, Austria, and Italy will be in your club package. Variety is one of the greatest things about wine, an exploration of style, flavor, color, texture, and aroma. Most of us have our favorites, but it is always fun – and rewarding – to venture outside your comfort zone.

Your first Cliff Club allotment contains a **new Goat Head Red**, not only a wild blend of grapes but a combination of vintages as well! The new **2020 Zinfandel**, a limited production wine, is included, as is the **2019 Reserve Columbia Valley (CV) Cabernet Sauvignon**. Of course, we've included our signature Piedmont wines here for you as well, this time the **2019 CV Barbera** and the **2019 Reserve Nebbiolo**.

And our first ever **Blood Red Syrah (2020)**, overflowing with dark, ripe fruit kicks down the door of this year with a resounding BOOM! It's going to be a fun year...

It is always our pleasure to serve you the best we possibly can. If you ever need special arrangements for pickup or shipping, just let us know. If you'd like more of a certain wine, let us know. If you're interested in adding on or switching to another one of our clubs, let us know. We're here for you and will always make sure you stay happy with your membership. Our very sincere and warm thanks to all of you! We look forward to sharing our wine, our passion, and our friendship with you in 2022.

*With good cheer,*

*~All of us at Cascade Cliffs Vineyard & Winery*

**NV GOAT HEAD RED**

**~The Facts:** The term "non-vintage" (NV) is really a misnomer, and should be labeled rather as "multi-vintage" (MV) since the wine uses fruit from more than one vintage. Most Champagne and Port wine is in fact NV!

Our new, NV Goat Head Red is a crazy blend of 45% Dolcetto, 20% Sangiovese, 15% Cabernet Sauvignon, 10% Barbera, and 10% Zinfandel. We used barrels from the recent 2020 vintage, a good dose of 2019 and a touch of 2018 fruit. The result? A delicious, everyday house wine that can be used for just about any occasion. Fresh, fruity layers of red berry and cherry are supported by soft tannins.

**~Pair this with:** Swedish meatballs, antipasti, mac n cheese, you name it.

**~Aging:** Short term (now to 2024).

**2020 ZINFANDEL**

**~The Facts:** Thanks to its low acidity, soft tannins, and fruit-forward nature, Zinfandel is a good choice for all wine drinkers, regardless of your experience. Made from a combination of fruit from McKinley Springs and our own estate vineyard, this Zin is packed with red raspberry and spiced berry flavors. High sugars in the fruit used for this wine resulted in equally high alcohol, making this a great everyday wine to keep you warm this winter!

**~Pair this with:** Salty, dry cheeses, pulled pork sandwiches.

**~Aging:** Medium-term (now to 2025).

**2019 RSV CV CABERNET SAUVIGNON**

**The Facts:** The most planted wine grape in WA State is Cabernet Sauvignon- and for good reason! The warm, dry growing regions of Washington have proven to be ideal for this classic Bordeaux varietal, and the most celebrated wines from the state are, you guessed it, Cab Sauv! This wine was aged for 20 months in barrel, giving it more maturity and complexity. Black currant, clove and olive notes are underscored by firm tannins and balanced acidity. A great wine now, it will be even better with some bottle aging.

**~Pair this with:** Beef stew (see back page recipe).

**~Aging:** Medium to long-term (now to 2029).

**2019 CV BARBERA**

**~The Facts:** We make several styles of Barbera, including our "CV" or Columbia Valley Barbera. This simply implies that we used a combination of vineyard sites - this vintage is made from Six Prong and Mission Hills vineyards. More importantly, our CV Barbera is a balanced approach, with elements of both old and new world wine. Juicy, red fruit on the attack and mid-palate is followed by a vibrant, warm, and mouth-watering finish.

A great introduction to Barbera for first-timers and a solid wine for long-time fans.

**~Pair this with:** Chicken and olive stew (see recipe on back page).

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

**2020 BLOOD RED SYRAH**

**~The Facts:** The "Blood Red" tag implies an over-the-top style of fruit and alcohol. In other words, a fruit bomb, dark, rich, and sinfully good. Typically this is assigned to one of our Barbera wines, but occasionally another varietal makes the grade. This wine was made from Shaw vineyard fruit on Red Mountain, the same fruit that gave us the Best of the Best award for the 2018 vintage. Inky dark and gushing with ripe black and blue fruit, our first-ever Blood Red Syrah is eye-popping tasty. An absolute treat for the senses. This wine will be a huge hit and likely be gone mid-year.

**~Pair this with:** Intense, salty cheeses, dried fruit, and nuts.

**~Aging:** Medium-term (now to 2025).

**2019 RSV NEBBIOLO**

**~The Facts:** Nebbiolo is a bit like Loki, the Norse God of mischief, a trickster that is often unpredictable. The lighter color would have you believe it is a meager, simple wine, but it is anything but that. Enchanting, woody aromas of dried herbs and flowers are followed with intriguing flavors of dried red fruit and herbal tea. A fair amount of tannin and acid on the finish both squeeze and moisten the palate, creating an elusive desire for more. 20 months in barrel provided added maturity, complexity, and readiness for drinking.

**~Pair this with:** Earthy flavors of wild mushroom and truffle.

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

**Y**ou might think the winter is a slow time at a winery where employees kick back, relax and, literally, enjoy the fruits of their labor. Not so much... While December does offer a small break in the action, there is still plenty of activity in the winery. The wine that is being made from the most recent harvest (2021) needs to be monitored and designated to the appropriate tanks and barrels. There is a continued cleaning and organizing process happening at the winery, especially after the fall crush. And wine from the previous vintage (2020) needs to be prepped for January bottling.



Prior to bottling, wines need to be racked out of barrel and into tank, where they will be sparged/bubbled in order to release unwanted CO<sub>2</sub>.

They also need to have their levels of sulphur, alcohol, pH, total acidity, and residual sugar checked and recorded. White and rosé wines from the current 2021 vintage are also bottled in the winter, and need to be fined and filtered. All the red wines that are scheduled to be bottled will be (crossflow) filtered as well. Crossflow filtering clarifies the wine, giving it a clear appearance, but is a "softer" style of filtering than more traditional methods. The process ensures

that the wine will be microbiologically stable, without stripping the wine of its natural character. After the bottling is completed, we will distribute some of these wines to our satellite tasting rooms and prepare club packages for pick up and shipping. By late January, we are back in full swing at the tasting rooms and planning for spring releases of select wines and other club allotments. Late winter (February/March) is also the time when we prune our vines for the upcoming season. Considering the biodynamic farming calendar and weather patterns, this process is carefully scheduled and carried out to ensure healthy and balanced vines.

The winter months, then, are in fact a very busy time for us! Preparation for the upcoming season, in the winery, the vineyard, and our tasting rooms is crucial to our success. Take a breath. enjoy the holidays, and move forward with your craft. We view this responsibility as a blessing, not a chore, and wouldn't have it any other way.

**CONTACT US!**

**Web:** [cascadecriffs.com](http://cascadecriffs.com) ~ **Facebook and Instagram:** #cascadecriffs

Please remember to call or email your preferred location to schedule visits, check on the status of your order, and place new orders. As a club member, you are welcome at any of our locations and can enjoy the same benefits of your membership, no matter where you go!

<b>Hood River</b> 211 Oak St Hood River, OR 97031 (541) 436-4215 <a href="mailto:cascadecriffshoodriver@gmail.com">cascadecriffshoodriver@gmail.com</a>	<b>Wishram</b> 8866 HWY 14 Wishram, WA 98673 (509) 767-1100 <a href="mailto:cascadecriffs@gmail.com">cascadecriffs@gmail.com</a>	<b>Georgetown</b> 6006 12th Ave South Seattle, WA 98108 (206) 453-5034 <a href="mailto:cascadecriffsgeorgetown@gmail.com">cascadecriffsgeorgetown@gmail.com</a>	<b>Woodinville</b> 15029 Redmond-Woodinville Rd NE Woodinville, WA 98072 (425) 398-9520 <a href="mailto:cascadecriffswoodinville@gmail.com">cascadecriffswoodinville@gmail.com</a>
---------------------------------------------------------------------------------------------------------------------------------------------------------------------	----------------------------------------------------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------