

2023 RIESLING

~The Facts: Our style of Riesling strives to emulate some of the great (and drier) examples from Germany and Alsace, France. While we don't ever want to produce a "sweet" Riesling, per se, we do like the varietal to show its natural fruit flavors. Our 2023 Riesling is a dry Riesling, with hints of nectarine, yellow peach, and green pear. The acidity is easy-going, but enough to keep the wine balanced and refreshing on the finish. This is a fantastic wine for lovers of this varietal, and a great introduction to it for beginners. nicely with a refreshingly dry finish.

~Pair this with: Spicy Thai pork salad, sushi, or grilled oysters.

~Aging: Drink now to 2029.

2023 RSV RED MOUNTAIN CABERNET SAUVIGNON

~The Facts: One of the smaller AVAs in the state of Washington, Red Mountain provides winemakers with some of the very best options for Cabernet Sauvignon, Merlot, Syrah, and more. Our latest Reserve Cab from Red Mountain is made from 100% Quintessence Vineyard fruit and spent close to two years in barrel before being bottled. It is a rich, fruit-forward style (like many of the 2023 vintage red wines), packed with deep and ripe red fruit flavors. Although the tannins are present, it's more generous than some of our other Cabs, and a joy to drink now.

~Pair this with: Grilled Ribeye and aged, dry cheeses.

~Aging: Drink now to 2034.

2023 HOMAGE

~The Facts: Most wine drinkers are aware that Cabernet Sauvignon and Merlot work together beautifully as a blend. But the added layer of Malbec to these varietals creates something even more special. Our Homage Bordeaux blend utilizes 59% Cabernet Sauvignon, 22% Merlot, and 19% Malbec to create a harmonious tribute to the great red blends of Bordeaux, France. The Cab provides structure and complexity, the Merlot gives more plush, juicy fruit, and the Malbec offers color, sweet tannins, and more structure. A great wine to sip casually or pair with meals.

~Pair this with: Grilled pork loin or baby-back ribs..

~Aging: Drink now to 2029.

NV GOAT HEAD RED

~The Facts: Summer gatherings and Goat Head Red (GHR) are a natural combination. Our legendary house wine is perfect for graduations, weddings, holiday gatherings, barbeques, you name it. The blend changes every year, but always delivers a juicy, easy-drinking wine that is soft on the tannins and acid, but BIG on the fruit. Our latest GHR is a "non-vintage" (NV), meaning it has a blend of fruit from different vintages, and is made from varietals like Petite Sirah, Cab Sauv, Malbec, Zinfandel, and more.

~Pair this with: Grilled burgers, street tacos, and wood-fired pizza.

~Aging: Drink now to 2028.

2023 SANGIOVESE

~The Facts: Sangiovese, the most-planted red varietal in all of Italy, has become a big player here in the Pacific NW. More and more of this classic Tuscan grape is being planted in the warmer, drier areas of Eastern Washington and southern Oregon, as it rewards growers and winemakers with a darker, bolder version of Sangiovese than many Italian examples. Our latest Sangiovese is made from 100% Horse Heaven Hills AVA fruit and spent 6 months in barrel. Toasty flavors of Bing cherry and wild strawberry are complemented by the varietal's trademark brightness. This is a new-world style of Sangiovese, and a great alternative to bigger red wines like Syrah or Cab Sauv.

~Pair this with: Grilled steak, Italian charcuterie, and penne alla vodka.

~Aging: Drink now to 2030.

2024 ESTATE BARBERA

~The Facts: Our latest Estate Barbera harkens back to a more traditional style of Barbera, something similar to a *Barbera d'Asti* from Piedmont. It is freshly bright, intense, and demanding, with a long, persistent finish. Mouth-watering flavors of cran-cherry and Rainier cherry are wrapped tightly in one year of oak aging. This is one of our most varietally correct Barberas to date, and will age well for years to come. Enjoyable now, this wine will continue to soften and improve in the bottle for a future treat.

~Pair this with: Wood-fired pizzas, lasagna, or grilled salmon.

~Aging: Drink now to 2032.

Coming soon- Summer Futures!

Exclusive to our wine club members, we offer "futures" every summer and winter. These are wines that are not yet bottled, but put on sale as pre-orders. Club members get first crack at these wines, at a huge discount. Beginning in July, we'll start offering a selection of wines that will be bottled in August. You can look forward to wines like **Reserve Barbera, Reserve Cabernet Sauvignon, Reserve Sangiovese, and more!**



We'll also be hosting several tastings for these wines prior to bottling. Tasting the future is always a blast, a time-traveling expedition to the edge of deliciousness. Keep your eyes peeled for the email alerts regarding these tastings!

Remember, you're always welcome to bring friends and family to events like these. **If any of your guests wind up joining one of our wine clubs, we'll reward you with referral bottles that are part of their new membership.** You scratch ours, and we'll scratch yours!

Mark your calendar!

Here is a quick snapshot of what we have lined up for our club members. Keep your eye out for e-vites coming soon.

- **Saturday and Sunday, June 20 and 21: Father's Day Celebration!** We'll be celebrating Dear Old Dad this weekend with special sales and activities. Stay tuned for more details coming soon!
- **Saturday and Sunday, June 27 and 28: Summer Cliff Club pickup parties!** Come on by to any of our tasting rooms to pick up your summer club allotment, taste through the wines, enjoy a complimentary charcuterie board (one board per club account), and mingle with your fellow club members.
- **Saturday and Sunday, July 4 and 5: Summer Cliff Club pickup parties, Round 2!** Come on by to any of our tasting rooms to pick up your club allotment, taste through the wines, enjoy a complimentary charcuterie board (one board per club account), and mingle with your fellow club members. Since this is also 4th of July weekend, we'll have extra sales and activities this weekend. Stay tuned for more details coming soon!

CONTACT US!

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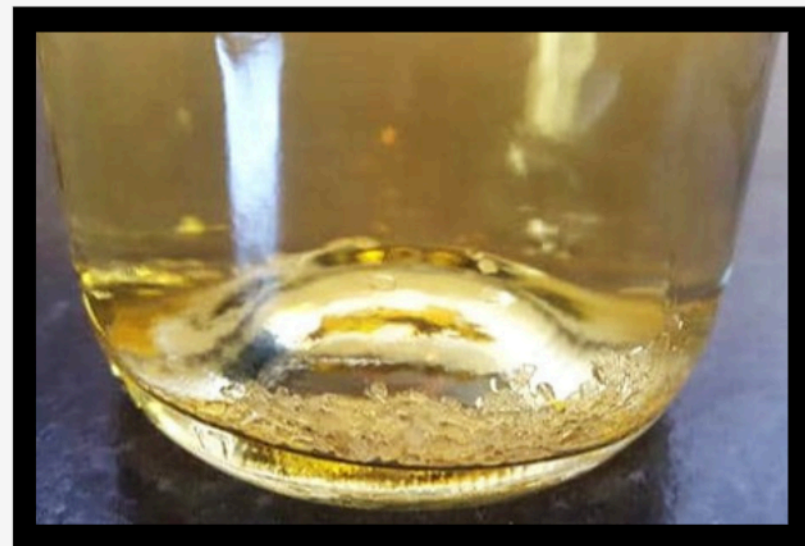
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DIAMONDS ARE A GIRL'S WINE'S BEST FRIEND!

Some of you show off your diamonds on your neck. Others like them on their ears. And many of you enjoy them around your finger. But you can still enjoy diamonds, without the jewelry...



You've probably opened a bottle of wine and noticed small, shiny pieces at the bottom or sides of the bottle. Is it glass? Is the wine spoiled? Have you just had one too many? Don't worry - there's a scientific explanation for this phenomenon!

Often called "wine diamonds", these crystal structures are found in white and red wines. Grapes naturally have an abundance of potassium and tartaric acid. During fermentation, as alcohol levels increase, potassium and tartaric acid become unstable. Potassium and tartaric acid bind together to form crystal structures called tartrates. The binding process then creates a crystalline structure, aka Wine Diamonds!

Temperature significantly influences the formation of these shiny little suckers, known as tartrate crystals. As temperatures decrease, crystals seek a surface on which to grow. This is usually found on stainless steel tanks or the inside of barrels, but sometimes appears in bottles or on top of natural corks. Here at Cascade Cliffs, we employ a more natural style of winemaking, and rather than using a glycol system to chill the tanks, we utilize fully sealed outdoor tanks. The winemaking team pumps wine into these tanks for the winter, allowing Mother Nature to lower the temperature and promote crystal formation. If winters are mild and temperatures do not fall enough, you may notice a few wine diamonds in your bottle.



Overall, wine diamonds are completely natural and even safe to eat! Although none of us want a mouthful of wine diamonds, keep in mind they are tasteless, odorless, and most importantly, harmless. We recommend that you appreciate the magic behind these crystal formations and remember that they are a sign of stability, balance, and minimal intervention in the wine.

So shine on, you crazy diamonds. You still might prefer them on a necklace, earrings, or a ring. That makes sense... But wine diamonds always come with wine!

CLIFF CLUB

Greetings and Happy Summer! The summer Cliff Club release is a beautiful mix of our wines, with something for everyone. This package includes dry white wine (**Riesling**), adventurous blends (**Goat Head Red** and **Homage**), classic Italian varietals (**Barbera** and **Sangiovese**), and bold, full-bodied reds (**Cabernet Sauvignon**). No matter what your summer plans are, there is a wine here that will absolutely fit the bill!



As a Cliff Club member, you get to explore the many different wines we produce. We strive to always supply you with excellent representations of these wines, including our white and rosé wines, everyday house wines, limited production wines, our signature Italian wines, and even Reserve wines. If you are part of the Cliff Club Red Only option, the Riesling in this allotment is replaced by our **2023 Unoaked Nebbiolo**, a perfect red wine for the heat of summer.

Here is the current Cliff Club package:

2026 Summer Cliff Club

- NV Goat Head Red. Retail = \$35
- 2023 Riesling. Retail = \$35
- 2023 Homage. Retail = \$45
- 2023 Sangiovese. Retail = \$45
- 2024 Estate Barbera. Retail = \$85
- 2023 Reserve Red Mountain Cabernet Sauvignon. Retail = \$90

Total retail = \$335. **Club = \$165. Savings = 51%!**

Thank you all for continued support! We wish you all a fantastic summer, filled with fun activities, good food, and great wine!

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