

2024 PETROGLYPH WHITE

~*The Facts:* Petroglyph White is a fun and tasty ride on the white blend train. For this new vintage, we combined 40% Gewürztraminer, 40% Arneis, and 20% Symphony, resulting in a delicious glass of fruit salad. Fermented and aged in stainless steel, this wine shows off tropical fruit aromas and ripe flavors of white peach, mango, and pear. There is a touch of residual sugar here, but the wine is still balanced and fitting to pair with a variety of dishes.
 ~*Pair this with:* Coconut curries, fish tacos, and roasted squash.
 ~*Aging:* Drink now to 2029.

2024 RESERVE NEBBIOLO

~*The Facts:* We have a long history with this classic Piedmont varietal, first planting it on our Estate Vineyard in 1988. We have used Nebbiolo to produce single-varietal versions, blends, and rosé wine. While most of our red wines are fruit-forward and intense, our Nebbiolo is the exception. Subtle and nuanced, flavors of dried figs and cherry slowly give way to sweet herbs and toast on the palate. Our latest Reserve Nebbiolo is graceful and thought-provoking, a wine to share with fellow wine lovers. Enjoy now or hold for more complex treat in the future.
 ~*Pair this with:* Mushroom risotto and roasted acorn squash.
 ~*Aging:* Drink now to 2032.

2023 COLUMBIA VALLEY MERLOT

~*The Facts:* Merlot can take on a wide variety of styles, ranging from easy-going, lighter versions to bold, rich expressions. Our 2023 CV Merlot falls somewhere in between, showcasing a combination of tangy, red and dark, plummy fruit. This wine spent 6 months in barrel, giving it a bit of tannic structure, while allowing the fruit to remain at the front and center. This is a versatile wine, easy to drink by itself, but able to complement many dishes. The finish is dry and lively, a refreshing change to many American Merlots that often show a “flabby” nature.
 ~*Pair this with:* Roast chicken, grilled salmon, and aged, dry cheese.
 ~*Aging:* Drink now to 2030.

NV GOAT HEAD RED

~*The Facts:* Our Goat Head Red (GHR) is still the best damn house wine on the market. Of course, you’ll only find this cult favorite in our tasting rooms and through our wine club. Juicy, fruit-forward, and plush, you can enjoy this wine by itself, or pair it with any number of foods. And with an ABV of over 15%, there is nothing meager about this little gem of a blend! 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:* Barbeque chicken, Sunday sliders, charcuterie, and much more.
 ~*Aging:* Drink now to 2028.

2024 WINEMAKER’S SELECT SYRAH

~*The Facts:* Stanton Vineyard in the Red Mountain AVA has become one of Washington State’s premier sources of Syrah. Our latest Winemaker’s Select Syrah is made from 100% Stanton Vineyard fruit and aged 12 months in the barrel. It is a deep and dark Syrah, with fleshy texture and rich flavors of black cherry, blackberry, and grilled meat. The tannins and acid are apparent but in balance. Here is a Syrah that is lip-smacking good now, but has the structure to age well for many years.
 ~*Pair this with:* Grilled lamb and hearty fall stews.
 ~*Aging:* Drink now to 2032.

2024 WINEMAKER’S SELECT BARBERA

~*The Facts:* Our signature grape and wine is always in demand and wins awards every vintage. This Barbera was no exception, as it took home Double Gold/97 points in this year’s Seattle/Washington Wine Awards. Made from McKinley Springs Vineyard fruit in the Horse Heaven Hills AVA, it is packed with warm, ripe flavors of cherry pie, black raspberry, and toasty maple. Aged 12 months in barrel, it has the structure and body of other “big reds”, while still retaining its bright, Italian character. If you’re one of our Cliff Club members, rejoice, as the last of this wine was dedicated to the Fall Cliff Club.
 ~*Pair this with:* Spaghetti Carbonara or Lasagne al Forno
 ~*Aging:* Drink now to 2031.

Coming soon- Winter Futures!

We recently completed our summer bottling, which always includes our Reserve wines. Some of these wines were selected and offered as “futures”. Futures are wines that are not yet bottled, but put on sale - exclusively to our club members - as pre-orders. Club members get first crack at these wines at a huge discount. **And beginning in November, we’ll move on to the second stage of our Futures program and start offering a selection of wines that will be bottled in January, 2027!**

This program is especially helpful to those who feel the pain of missing out on certain wines that sell out fast, like our **Blood Red Barbera, Black-Label Goat Head Red, and Rosés**. Club members can also expect to have new vintages of wines like **Cabernet Sauvignon, Sangiovese, Syrah, and more** offered as futures. Winter bottling also results in a variety of new wines never seen (or tasted) before. Worry not- we will announce the selection of Winter Futures soon, and offer tastings for these wines throughout November and December!

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, October 24 and 25: Fall Cliff Club pickup parties!** Come on by to any of our tasting rooms to pick up your fall club allotment, taste through the wines, enjoy a complimentary charcuterie board (one board per club account), and mingle with your fellow club members.
- **Friday, October 30: HalloWINE celebration!** We’ll be celebrating Halloween this Friday at all three locations with costume contests and frighteningly good deals! Stay tuned for more details soon.
- **Saturday, October 31 and Sunday, November 1: Fall 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.



CONTACT US!

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OPENING THIS FALL: WOODINVILLE HARVEST!



It has been a long and winding road, but the wait is just about over. Our new Woodinville tasting room in the Harvest Complex, an eye-popping collection of premier wine and food outlets in the heart of Woodinville, WA, will be opening this fall! We are thrilled to be part of this dynamic location and even more excited to open our doors to you.

Opening satellite locations away from your home base is tricky, and this one has been the most challenging; delays that were out of our control set the opening date back several times, creating a heightened sense of anticipation and more than a

little frustration from our customers. We get it. But as they say, “All good things come to those who wait.” And wait. Your patience is about to be rewarded, though, as we are now finishing the final touches of this new tasting room, a place for you to call home in the Seattle area!

The Harvest complex offers more than just delicious food and beverage. There are art galleries, a luxury hotel (The Somm Hotel and Spa), and stunning outdoor seating, complete with water fountains, fire pits, and masterful landscaping. In truth, it’s not surprising that such a lofty vision took so long to come to fruition. And while this all sounds - and looks - quite grandiose, the overall vibe here remains true to the Pacific NW- welcoming, laid back, and communal.

Our rockstar with a smile that stretches for miles, Rachel Endsley (pictured above), is just as eager as all of you to get things going here. Wine club members will have this new location as a place to pick up their club packages, taste through current and new releases, and mingle with fellow club members. Of course, we’ll be hosting wine club parties and specialty tastings here as well. The address here, just a stone’s throw from our current location, is as follows:

14486 147th Place NE. Suite D22. Woodinville, WA 98072.

Cheers, everyone, and see you there!



CLIFF CLUB

Why join a wine club? If you love wine, and you love our wines, the better question might be “Why *not* join our wine club?” Our wines are not available on the open market and are made exclusively for our wine club members. Yes, the general public can purchase our wine in the tasting rooms, but the majority of our production centers around club members. Our wine club discounts, including the club packages, bottle sales, and online deals, are the best in the industry. Club members are privy to “futures”, where they can secure new releases before they are even bottled. Our club members are also invited to regular events at all our locations, including pickup parties, theme tastings, tours, and more. The cost of attending these events? Zero, nothing, nada. Our wine club members are family and we treat them as such. It’s no wonder, then, that **we just won Best Wine Club from the annual Best in the PNW contest, hosted by The Seattle Times! A special thank you for all your votes!**



The Cliff Club is our most popular club option, offering a wide variety of wines to thirsty members, and this latest release is a fantastic example of that. The **2026 Fall Cliff Club** includes are signature Piedmont varietals (**Barbera and Nebbiolo**), two fun and delicious blends (**Goat Head Red and Petroglyph White**), and two classic, bold reds (**Merlot and Syrah**). If you are part of the Cliff Club Red Only option, the Petroglyph White in this allotment is replaced by our **2023 Sangiovese**.

Here is the current Cliff Club package:

2026 Fall Cliff Club

- NV Goat Head Red. Retail = \$35
- 2024 Petroglyph White. Retail = \$35
- 2023 Columbia Valley Merlot. Retail = \$45
- 2024 Winemaker’s Select Syrah. Retail = \$75
- 2024 Reserve Nebbiolo. Retail = \$75
- 2024 Winemaker’s Select Barbera. Retail = \$85

Total retail = \$350. **Club = \$165. Savings = 53%!**

Thank you all for continued support. We hope you love these wines and have a great fall season!

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

