



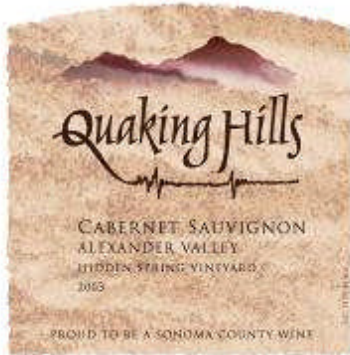
Quaking Hills Winery
25084 Asti Road
Cloverdale, CA 95425

Phone: 707-483-3045 Fax: 707-723-0339

Website: <http://www.QuakingHills.com> E-Mail: Info@QuakingHills.com

We produce small quantities of Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Malbec, and Viognier, and we make an Estate Blend (“Paden’s Patch Red”) whenever the conditions warrant it. We don’t have a public tasting room, at this time, so the only way we can share our wines with you is through our website or by giving us a call. Please feel free to contact us through whichever medium is most comfortable for you.

A brief description of our wines is offered below. For more information about us or our wines please visit our website.



Quaking Hills Cabernet Sauvignon

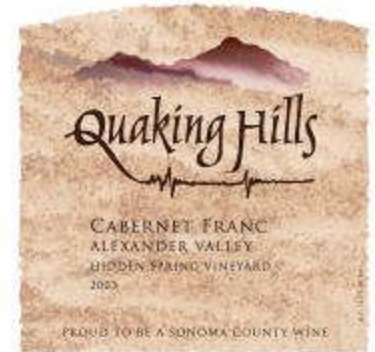
A big bold Cabernet bursting with chocolate, cloves, and dark cherry flavors. Aging the wine in French Oak barrels rounds out the mouth feel and finish. This is a Cabernet that can be enjoyed now or, if you can wait, can be enriched with some cellar aging.

This wine won’t back down from hearty meat dishes or rich sauces so enjoy it with everything from rack of lamb to pepper steak.

Quaking Hills Cabernet Franc

A rich wine with hints of allspice, cinnamon, and black pepper. Normally this grape is used as a blender with Cabernet Sauvignon or Merlot to enhance body and color but our Cabernet Franc is full flavored enough to warrant its own bottling.

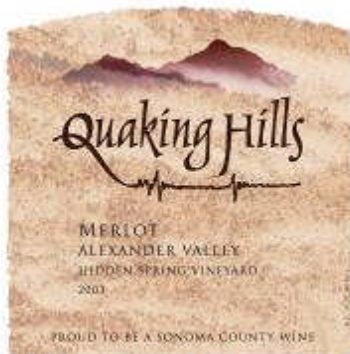
Enjoy it with steak, BBQ, or after dinner with a nice bold cheese.



Quaking Hills Merlot

This wine will hit you with intense dark cherry and currant aromas. Then the deep chocolate and vanilla oak flavors combine to make this a very rich Merlot.

Enjoy our Merlot with milder meat dishes using lamb or pork, or with a hearty beef stew or shish-kabobs on the grill. It also goes great with almost any cheese.



Quaking Hills Viognier

If you like Chardonnay but you want a new experience in white wine then this is the wine for you. Viognier provides a spicier, more exotic fruit experience than Chardonnay. Our non-traditional Viognier has a touch of oak to go along with its delightful floral fragrance.

Being a bit more complex and spicier than Chardonnay, it can be enjoyed with lightly spiced Pacific Rim dishes, Mexican food, and is great with shellfish of any kind.

