



SWEET CHEEKS WINERY & VINEYARD

2017 Syrah

APPELLATION : Applegate Valley, Oregon

VARIETAL COMPOSITION : 100% Syrah

HARVEST DATE(S) : Quady Vineyards: October 3, 2017
Serra Vineyards: October 20, 2017

VINEYARD SOURCES : 57% Serra Vineyards, 44% Quady Vineyards

CELLAR TREATMENT : Lots were cold soaked for three days before a two-week fermentation. Wine was aged for twenty months in French-American hybrid barrels. 13% New Oak, 40% Second Use Oak, and 27% Neutral Oak.

BOTTLING DATE : September 5, 2019

CASE PRODUCTION : 344 Cases Produced

WINE ANALYSIS : pH : 3.78 | TA : 5.78 g/L | Alcohol : 14.8% | RS: n/a

TASTING NOTES

Our 2017 Syrah hints at dried apricot on the nose and opens into flavors reminiscent of raspberry pie, nutmeg, and vanilla spice on the finish. Ready to drink now and for years to come.

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Winery est. 2005



2017 HARVEST OVERVIEW

After a few dry winters, the 2016-2017 winter provided ample rain and snowpack statewide. The winter gave way to a relatively cool and wet spring compared to the last few years. As a result, bud break in Oregon started closer to normal in mid-April. The spring warmed up with record heat in late May that initiated flowering in most areas of the state. July ramped up the heat moving the vintage rapidly to véraison. However, August saw multiple one day records for maximum daytime temperatures with heat stress events early and late in the month. - Oregon Wine Board

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Our passion is to create wines that reflect the beauty surrounding us in the Southern Willamette Valley. We believe in producing exceptional wines through gentle processing. Each vintage is unique and we invite you to experience it.



Established as a vineyard in 1978, the 55 acre estate vineyard sits on 140 acres of prime sloping hillside in the Southern region of the Willamette Valley wine appellation.