



2011 TEMPRANILLO

Sweet Cheeks Winery has been an established vineyard since 1978. The 55 acre estate vineyard sits on 140 acres of prime sloping hillside in the heart of the Willamette Valley wine appellation.

Our philosophy is to allow the terroir and varietal characteristics for each harvest to be fully expressed by advocating minimal handling and gentle processing throughout the wines life.

WINEMAKER NOTES

Our 2011 "Barrel Select" Tempranillo was aged in French and American oak for 24 months. Deep in color and full-bodied, this wine encompasses hints of blackberry, plum, cocoa in the nose, with a rich mouth-feel and rounded tannins on the palate, while having a velvety finish. The Tempranillo will continue to improve with many years of cellaring potential. Pairs well with steak, lamb chops, chorizo, or any dish adorned with Spanish inspired spices.

VINTAGE

A reasonably warm growing season was marked by a number of "heat spikes" which contributed to achieving our desired flavours, phenolic ripeness, and brix levels.

VINEYARD

MacCorquodale Vineyards, Umpqua Valley AVA

ANALYSIS

Brix: 23 PH: 3.75 TA: 5.6 ALC/VOL: 13.8% Production: 679 cases