



WINE ANALYSIS

APPELLATION

Applegate Valley

VARIETAL

100% Merlot

HARVEST DATE

October 7-21, 2017

VINEYARD SOURCE

Serra Vineyard
Gentry Vineyard

PRODUCTION

299 cases

CELLAR TREATMENT

17 months in barrels using
18% new oak

ALCOHOL : 13.0%

pH : 3.47

TA : 6.23 g/L

RS : g/L %

2017 Merlot

TASTING NOTES

Loads of red fruits like strawberries, raspberries, cherries. Palate provides a super smooth body with enhanced characteristics of fig, fresh tobacco leaf, and a dusting of cocoa powder. Lingering floral notes of violets and rose petals top off this wine beautifully for a fresh and silky finish.

PAIRING SUGGESTIONS

- BBQ Chicken Skewers
- Cheese Pizza
- Smoked Gouda

2017 HARVEST OVERVIEW

2017 started out cool and wet with record heat arriving in late May and then a cool down happening in early June; as a result, bud break started in mid-April. Temperatures fluctuated the rest of the season with a few heat spikes in July which made for an early veraison followed by the warmest August on record. The end result was very high yields of good quality fruit with lower alcohol, nice acid, and abundant tannin. - Oregon Wine Board

Sweet Cheeks Winery & Vineyard
27007 Briggs Hill Road, Eugene, OR 97405

Distribution & Media Contact: Jessica Thomas
jessica@sweetcheekswinery.com