



WINE ANALYSIS

APPELLATION

Southern Oregon (Eagle Point)

VARIETAL

100% Primitivo

HARVEST DATES

October 3, 2017

VINEYARD SOURCE

Agate Ridge Vineyards

PRODUCTION

55 Cases

CELLAR TREATMENT

Barrel aged 21 months in 100% new French-American hybrid barrels (75% American oak, 25% French oak)

ALCOHOL: 14.1%

pH: 3.79

TA: 7.28 g/L

RS:N/A

SRP: \$55

2017 Primitivo

TASTING NOTES

Rich aromas of ripe strawberries and red berries are followed by nuances of sweet cloves, pumpkin pie spice, and violets. A juicy, rich, and velvety texture fills the mouth, while red and black fruit flavors flow seamlessly along the palate. Fresh zippy acidity and fine grained tannins are followed by a lush, spice-filled and perfectly balanced finish.

PAIRING SUGGESTIONS

- Blue Cheese
- Smoked Cheddar
- Parmesan Cheese
- Havarti
- BBQ Beef Ribs
- Spicy Pepperoni Pizza
- Spaghetti with Meatballs
- Beef Burritos

2017 HARVEST OVERVIEW

2017 started out cool and wet with record heat arriving in late May and then a cool down taking place in early June. Temperature fluctuated the rest of the season with some notable 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.

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