



WINE ANALYSIS

APPELLATION

Oregon

VARIETAL

46% Pinot Noir, 30% Merlot, 15% Syrah, 5% Malbec, 4% Cabernet Sauvignon

HARVEST DATES

October 2017

PRODUCTION

994 Cases

CELLAR TREATMENT

Barrel aged for 9 months in neutral French and American oak

ALCOHOL: 12.5%

pH: 3.60

TA: 6.0 g/L

RS: N/A

SRP: \$28

2017 Red Fusion

TASTING NOTES

Aromas and flavors of cherry, raspberry, and blackberry are followed by hints of brown spices, fresh tobacco, cedar, and clove. Juicy, yet supple, flavors pop on the front of the palate and follow through to the long finish. Medium bodied with subtle acidity and well integrated tannins for depth and complexity.

PAIRING SUGGESTIONS

- Gorgonzola
- Jarlsberg
- Gouda
- Parmesan
- Three-Cheese Pizza with Pancetta
- Roasted Pork Loin
- Braised Short Ribs
- Beef Bourguignon

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.

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