



WINE ANALYSIS

APPELLATION

Applegate Valley, Rogue Valley

VARIETAL

100% Syrah

HARVEST DATES

October 3, 2017 (Quady),
October 20, 2017 (Serra)

VINEYARD SOURCE

56% Serra Vineyards, 44%
Quady Vineyards

PRODUCTION

344 Cases

CELLAR TREATMENT

Aged 20 months in French-
American hybrid barrels
(13% new, 40% 2nd use, 47%
neutral)

ALCOHOL: 14.8%

pH: 3.78

TA: 5.7 g/L

RS: N/A

SRP: \$35

2017 Syrah

TASTING NOTES

A packed punch of blackberry and blueberry aromas are followed by a hint of sweet tobacco, nutmeg, and leather. Flavors of raspberry jam, mulberry, tobacco, and earth flow along the palate in juicy layers with refreshing acidity and robust tannins. The finish is long and filled with savory spice notes - ending with a dash of blackpepper.

PAIRING SUGGESTIONS

- Pecorino
- Comte
- Parmesan Cheese
- Gruyere
- BBQ Pork Ribs
- Grilled Skirt Steak
- Lasagna
- Grilled Vegetables

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.

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

Distribution Contact: Jessica Thomas
jessica@sweetcheekswinery.com

Media Contact: Julia Crowley
julia@sweetcheekswinery.com