



WINE ANALYSIS

APPELLATION

Applegate Valley, Umpqua Valley

VARIETAL

100% Tempranillo

HARVEST DATES

October 4 and 8, 2017

VINEYARD SOURCE

52% Serra Vineyards, 48% McCorquodale Vineyards

PRODUCTION

552 Cases

CELLAR TREATMENT

Aged 17 months in 50% French oak and 50% French oak (30% new, 30% 2nd & 3rd use, 40% neutral

ALCOHOL: 13.8%

pH: 3.8

TA: 5.63 g/L

RS: N/A

SRP: \$37

2017 Tempranillo

TASTING NOTES

Tempranillo grows really well in Southern Oregon's diverse and multifaceted climate, sourcing fruit from two different areas results in a complex wine with great depth. Fruit forward aromas of strawberry jam and baked cherries are highlighted by notes of cedar, fresh tobacco, and toasted coconut. Medium bodied and juicy, red fruit flavors flow like a wave and savory notes of herbs, mushroom, and spice bring a sublime balanced finish.

PAIRING SUGGESTIONS

- Manchego
- Smoked Cheddar
- Havarti
- Cotija
- Paella
- Grilled Steak
- Spicy Sausage
- Pork Belly

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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