



WINE ANALYSIS

APPELLATION

Umpqua Valley, Applegate Valley

VARIETAL

100% Tempranillo

VINEYARD SOURCE

McCorquodale Vineyards.
Serra Vineyards

PRODUCTION

433 cases

CELLAR TREATMENT

Aged for 18 months in
Hybrid barrels -
(75 % American Oak and 25
% French Oak)

ALCOHOL : 13.8%

pH : 3.8

TA : 6.3 g/L

RS : N/A

2018 Tempranillo

TASTING NOTES

These special grapes thrive in the Southern Oregon climate and thanks to a warm year, the 2018 Tempranillo harvest was bountiful and resulted in a complex and rich wine. With decadent aromas of chocolate and coconut that delight the senses and an earthy undertone with hints of savory herbs, that will pair perfectly with autumnal dishes and chilly evenings. The subtle tastes of coffee, vanilla macadamia nut and soft cedar meld perfectly together

PAIRING SUGGESTIONS

- Bacon Wrapped Chicken
- Dark Chocolate Mousse
- Aged Manchego

2018 HARVEST OVERVIEW

2018 was Oregon's 8th warmest year on record. In spite of the warmer than average vintage, nature cooperated and our summer was sunny, dry and hot, resulting in one of Oregon's most bountiful harvests to date. Late bud break was due to a slightly wet and cooler April, followed by an average bloom in veraison and a slow and steady harvest season through the end of October. 2018 exhibits the typical balance, brightness, and depth of fruit that are cornerstones of Oregon wine.

- Oregon Wine Board

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