



## WINE ANALYSIS

### APPELLATION

Rogue Valley, Willamette Valley

### VARIETAL

100% Riesling

### HARVEST DATE

October 18 through  
October 23

### VINEYARD SOURCE

38% Kramer Vineyard, 69%  
Foris Vineyard

### PRODUCTION

542 Cases

### CELLAR TREATMENT

Two months in stainless  
steel, slow and cool  
fermentation

**ALCOHOL : 13.0%**

**pH : 3.00**

**TA : 7.95g/L**

**RS : 0.23%**

## 2018 Dry Riesling

### TASTING NOTES

Aromas of ripe pear, citrus juice, and orange peel are underscored by ginger and hints of spice. Expressive and vibrant on the palate, a vein of acidity carries green fruit flavors of granny smith apples, pear, and lime with subtle hints of mineral and earthy notes - a reflection of where it's grown.

### PAIRING SUGGESTIONS

- Colby
- Edam
- Mozzarella
- Feta
- Oysters on the Half Shell
- Shrimp Tempura
- Arugula Salad
- Smoked Salmon

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### 2018 HARVEST OVERVIEW

2018 was Oregon's 8th warmest 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 steady harvest season through the end of October. 2018 is sure to exhibit the typical balance, brightness and depth of fruit that are cornerstones of Oregon wine.

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