



WINE ANALYSIS

APPELLATION

Willamette Valley

VARIETAL

100% Riesling

HARVEST DATE

October 11, 2019

VINEYARD SOURCE

73% Sweet Cheeks
Vineyards, 27% Evans
Vineyards

PRODUCTION

433 cases

CELLAR TREATMENT

100% Stainless steel
ferment. Long, cool
ferment for aromatics.
Slow ferment- more than 2
months

ALCOHOL : 12.0%

pH : 2.82

TA : 8.3 g/L

RS : 4 g/L or 0.04%

2019 Estate Dry Riesling

TASTING NOTES

Aromas of nectarine, grapefruit and pear are complemented by hints of lemon and orange peel. Layers of mineral and earthy flavors that reflect where it is grown and make it ripe with complexity. Vibrant and refreshing on the palate, with a burst of acidity flowing through with a granny smith apple taste that lingers on the finish. A wine that reveals an excellent food pairing wine with great aging potential.

PAIRING SUGGESTIONS

- Mahi Mahi Fish Tacos
- Mediterranean Pasta Salad
- Pesto Pasta
- Hawaiian Burger

2019 HARVEST OVERVIEW

A classic Oregon harvest, the 2019 growing season was compressed with more weather events and cooler temperatures than in recent years. An early spring allowed our fruit to ripen just in time for heavy rain in September and October. The fruit that came off the vine was high quality and clean with great acid retention for a beautiful 2019 vintage. - Oregon Wine Board

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