



## WINE ANALYSIS

### APPELLATION

9% Rogue Valley, 91%  
Willamette Valley

### VARIETAL

100% Riesling

### HARVEST DATE

October 18-23

### VINEYARD SOURCE

58% Sweet Cheeks, 18%  
Kramer, 9% Chateau  
Bianca, 9% Foris, 6% Five  
Fourteen

### PRODUCTION

2,480 cases

### CELLAR TREATMENT

100% stainless steel with  
a long cool ferment to  
preserve aromatics and  
two different yeasts for  
complexity. Naturally sweet

**ALCOHOL : 10%**

**pH : 2.86**

**TA : 8.55 g/L**

**RS : 4.46%**

## 2018 Vintage Riesling

### TASTING NOTES

Instantly appealing with its layered and complex aromatics: honeysuckle, juicy apple, and white peach underscored by subtle notes of classic petrol. The mouthfeel is round, juicy and irresistible with notes of sweet honey and fresh fruit that flow seamlessly along the palate, finishing bright, tangy and balanced by mouthwatering acidity.

### PAIRING SUGGESTIONS

- Blue Cheese
- Aged Gouda
- Feta
- Parmigiano
- Chicken Wings
- Spicy Thai
- Blackened Shrimp Tacos
- Crispy Duck

### 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 is sure to exhibit the typical balance, brightness and depth of fruit that are cornerstones of Oregon wine.

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