

EUGENE, OR

# SWEET CHEEKS



# 2018 SYRAH

rogue valley

CEDAR & BOYSENBERRY  
*with a hint of* WHITE PEPPER

## THE VINEYARD

Sourced from our longtime friends and partners, Serra Vineyards in the Applegate Valley AVA and Carpenter Hill Vineyards in the Rogue Valley AVA of Southern Oregon.

## THE HARVEST

Aged in all French oak barrels for 19 months. 16% new oak, 16% 2nd used oak and 68% neutral (hybrid barrels 75% American oak, 25% French oak).

## THE VINTAGE

Our estate experienced a cool and wet spring which resulted in a late bud break followed by an average bloom and veraison. This was followed by Oregon's 8th warmest year on record which lead to an extremely bountiful harvest.

## THE WINE

100% Syrah | Rogue Valley AVA & Applegate Valley AVA  
Carpenter Hill & Serra Vineyards

RETAIL	TA	PH	ALC
\$38	6.3 gL	3.67	14.1%

"I use the hybrid barrels because the Syrah does really well with the qualities of an American oak - it adds that touch of vanilla or even a little touch of nuttiness. Using the hybrid barrels allow for 25% French oak influence, and encourages those slight white pepper notes to come out of the Syrah."

- Leo Gabica, Winemaker

PRODUCTION	876 12 x 750ml cases
HARVEST DATE	October 2 & 12, 2018
BOTTLING DATE	July 28, 2020
RELEASE DATE	February 8, 2021



we look forward to hosting you soon | 27007 Briggs Hill Road Eugene, Oregon 97405  
connect with us | 541-349-9463 [sweetcheekswinery.com](http://sweetcheekswinery.com)