

EUGENE, OR



# 2018 MERLOT

applegate valley

CARAMEL MOCHA & MISSION FIG  
*with a hint of CEDAR*

## THE VINEYARD

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

## THE HARVEST

Cold soaked for 4 days prior to fermentation. Aged in French & American Oak barrels (25% French/75% French-American Hybrid) for 14 months. Oak barrels used were 100% neutral.

## 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% Merlot | Applegate Valley AVA  
Serra Vineyard

RETAIL	TA	PH	ALC
\$32	6.3 gL	3.31	13.0%

“When the fruit arrived after being harvested in the early morning hours, I knew it would be something special. I cold soaked the wine for four days – I really wanted to extract a stunning color and flavor profile.”

– Leo Gabica, Winemaker

PRODUCTION	204 12 x 750ml cases
HARVEST DATE	October 27, 2018
BOTTLING DATE	August 7, 2020
RELEASE DATE	Sept 6, 2022



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)