

EUGENE, OR



# 2019 VINTAGE RIESLING

willamette valley

JASMINE & MANGO SORBET *with a hint of* KEY LIME

## THE VINEYARD

Dry farmed and practicing organic | South Willamette Valley  
Estate grown and hand-harvested. Elevations range from 720 - 750 feet.

## THE HARVEST

100% stainless steel with a long cool ferment in order to preserve aromatics. We use two different yeasts for complexity.

## THE VINTAGE

Our estate experienced classic Oregon harvest and growing season. An early spring allowed fruit to ripen just in time for heavy rain in September and October. The fruit was high quality and clean with great acid retention.

## THE WINE

100% Riesling | Willamette Valley AVA  
Sweet Cheeks Vineyards, Foris Vineyards

RETAIL	TA	PH	RS	ALC
\$24	8.6 g/L	2.75	47.5 g/L	9%

“You are going to get the lively acidity and mouth watering texture you expect from our Rieslings – however, this varietal is so versatile. Explore it. Try this wine with a woodfired pizza with crackling bacon on top or a fresh salad with radishes and pumpkin seeds.”

– Leo Gabica, Winemaker

PRODUCTION	896 12 x 750ml cases
HARVEST DATE	October 11 & 20, 2019
BOTTLING DATE	April 15, 2020
RELEASE DATE	Sept 3, 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)