

EUGENE, OR

# SWEET CHEEKS WINERY



EST. 2005

# 2020 ESTATE DRY RIESLING

willamette valley

GREEN BELL PEPPER & LEMON MERINGUE  
*with a hint of WHITE PEACH*

## THE VINEYARD

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

## THE HARVEST

Pressed whole cluster and fermented in stainless steel tanks at a low temperature to preserve aromatics and complexity.

## THE VINTAGE

Our estate experienced early season swings between heat and cool/wet conditions leading up to flowering, resulting in smaller berries and clusters. Despite this, smaller clusters gave way to great color, concentrated flavors with desired sugar levels.

## THE WINE

100% Riesling | Willamette Valley AVA  
Sweet Cheeks Vineyards

RETAIL	TA	PH	RS	ALC
\$28	6.9 gL	3.04	2.6 gL	13.5%

“All of our Riesling is grown at our lowest elevation - around 720 feet, in our dry farmed sedimentary soil vineyard. The flavor profile will give you intense citrus, perhaps even a hint of green bell pepper, and a touch of lemon meringue. The texture and body will be refreshing and the lingering acidity will last through to your next sip.”

- Leo Gabica, Winemaker

PRODUCTION	379 12 x 750ml cases
HARVEST DATE	October 16, 2020
BOTTLING DATE	April 27, 2021
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)