

EUGENE, OR



2020 MALBEC

applegate valley

DRY APRICOT & BLACK CURRANT
with a hint of LEATHER

THE VINEYARD

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

THE HARVEST

Cold soaked for two days prior to fermentation. Aged in 27% French and 73% French/American Hybrid oak barrels for 20 months. Oak barrels were 36% 2nd/3rd used and 64% neutral.

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% Malbec | Applegate Valley AVA
Serra Vineyard

RETAIL	TA	PH	ALC
\$38	6.2 gL	3.65	13.20%

“Our 2020 Malbec spent 20 months in our hybrid barrels. These barrels are composed of French oak staves and American oak heads. The combination brings out the beautiful flavor profiles, while allowing the body and tannin structure to age gracefully. This wine is rugged and jammy in flavor. You will taste black currant, pomegranate reduction, and a hint of leather.”

– Leo Gabica, Winemaker

PRODUCTION	295 12 x 750ml cases
HARVEST DATE	October 14, 2020
BOTTLING DATE	August 18, 2022
RELEASE DATE	Sept 6, 2022



we look forward to hosting you soon | 27007 Briggs Hill Road Eugene, Oregon 97405
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