

EUGENE, OR



# 2021 SYRAH

rogue valley

VANILLA & RED BERRY  
with a hint of TOASTED CEDAR

## THE VINEYARD

Quail Run Vineyards, loam soil series (1,800 feet elevation)  
Pebblestone Vineyards, rocky, sandy loam soil (1,650 feet elevation)

## THE HARVEST

We cold soaked the berries for three days prior to fermentation. After primary fermentation, we aged the wine for 19 months in French-American oak hybrid barrels: 16% new oak, 10% 2nd use, 31% 3rd use, and 43% neutral.

## THE VINTAGE

A very warm vintage, heat spikes in June were followed by more moderate temperatures throughout the remaining growing season. Fruit ripened beautifully and showcases a nice balance in the fruit.

## THE WINE

100% Syrah | Rogue Valley AVA  
Quail Run Vineyards & Pebblestone Vineyards

RETAIL	TA	PH	RS	ALC
\$45	5.32 gL	3.84	-	14%

“Being a warm vintage, I didn’t want to overload the oak so we used primarily 3rd use and neutral oak. This allowed the fruit characteristics to shine while the textures and tannins remain balanced. The loam soils add a slight hint of white pepper to the wine, something I always enjoy with Syrah grown in the Rogue Valley.”

- Leo Gabica, Winemaker

PRODUCTION	467 12 x 750ml cases
HARVEST DATE	Oct 5th & 14th, 2021
BOTTLING DATE	August 24, 2023
RELEASE DATE	March 4, 2025



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)