

EUGENE, OR

# SWEET CHEEKS WINERY



EST. 2005

# 2022 DRY RIESLING

o r e g o n

CRISP PEAR & LIME ZEST  
*with a hint of LEMONGRASS*

## THE VINEYARD

Sweet Cheeks Vineyards | cool-climate, hand-harvested, 720 elevation  
Foris Vineyards | warm-climate, Cedar Ranch Vineyard site, river rock  
with sandy loam soil

## THE HARVEST

Pressed whole cluster and fermented in stainless steel tanks at a low  
temperature to preserve aromatics and complexity. The acidity of our  
vineyard site blend harmonously with fruit-forward Foris Vineyards.

## THE VINTAGE

The 2022 vintage experienced a late frost that lessened yields, but the  
growing season, overall, produced excellent fruit. The growing season  
was dry and extended well past September, allowing the fruit to develop  
beautifully.

## THE WINE

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

RETAIL	TA	PH	RS	ALC
\$30	7.8 gL	3.18	2.5 gL	13%

“We have been working with Foris Vineyards for 8 years. I really enjoy the  
fruit profile from their vineyard site and how it blends with the acids we get  
from our vineyard. The Riesling comes from Foris’ Cedar Ranch - they have  
been caring for the land for over 20 years before planting 4.7 acres of vines in  
2008. Both vineyard sites were harvested in late October. We gently pressed  
the Riesling and fermented in stainless steel tanks to preserve the aromas  
and acidity. Enjoy this beautiful vintage. Cheers!” - Leo Gabica, Winemaker

PRODUCTION	323 12 x 750ml cases
HARVEST DATE	Oct. 25 - 30, 2022
BOTTLING DATE	May 4, 2023
RELEASE DATE	Sept 17, 2024



90  
POINTS

Northwest Wine  
Report

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)