

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



we look forward to hosting you soon | 27007 Briggs Hill Road Eugene, Oregon 97405
connect with us | 541-349-9463 sweetcheekswinery.com