



WINE ANALYSIS

APPELLATION

Applegate Valley

VARIETAL

100% Merlot

HARVEST DATES

October 11, 2016

VINEYARD SOURCE

Serra Vineyards

PRODUCTION

314 Cases

CELLAR TREATMENT

Aged 20 months in second use French-American hybrid barrels (25% French oak, 75% American oak)

ALCOHOL: 13.0%

pH: 3.59

TA: 6.4 g/L

RS: N/A

SRP: \$26

2016 Merlot

TASTING NOTES

Fruity aromas of black cherry, blueberry, and blackberry are well blended with notes of lavender and violets that flow through to matching flavors on a silky rich palate. Soft tannins are rounded out by a mist of acidity on the fresh finish with added notes of cedar and a dusting of cocoa powder.

PAIRING SUGGESTIONS

- Brie
- Colby
- Limburger
- Pecorino
- BBQ Ribs
- Porterhouse Steak
- Spaghetti with Meatballs
- NY Style Thin Crust Pizza

2016 HARVEST OVERVIEW

The 2016 growing season in Oregon mimicked the previous few vintages with one of the earliest bud breaks yet. Spring came quickly with warm days that turned into temperate summer months. Bloom saw a miniature heat wave that tapered the size and set of the fruit. Although the growing season got off to an early start, the more even summer temperatures slowed things and allowed the fruit to develop thoroughly with delectable complexity and intense flavor. The vintage resulted in, once again, extraordinary fruit quality with yields closer to pre-2014 vintages.

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