



## WINE ANALYSIS

### APPELLATION

Umpqua Valley

### VARIETAL

100% Tempranillo

### HARVEST DATES

September 24, 2016

### VINEYARD SOURCE

McCorquodale Vineyards

### PRODUCTION

535 Cases

### CELLAR TREATMENT

Aged 19 months in French oak and French-American hybrid oak barrels. 10% new, 10% 2nd & 3rd use, and 80% neutral

ALCOHOL: 13.0%

pH: 3.63

TA: 6.5 g/L

RS: N/A

SRP: \$34

## 2016 Tempranillo

### TASTING NOTES

Tempranillo grows really well in southern Oregon's diverse and multifaceted climate, so we source our fruit from two different areas, resulting in a complex wine with great depth. Fruity aromas and flavors of ripe strawberries, mulberry, and plum are followed by savory herbs, mushrooms, leather, and spice. Oak aging adds a touch of vanilla, coconut, and all-spice notes on a lengthy rich, robust, and luscious finish.

### PAIRING SUGGESTIONS

- Clothbound Cheddar
- Aged Manchego
- Cotija
- Havarti
- Beef Burritos
- Paella
- Porterhouse Steak
- Spicy Sausage

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### 2016 HARVEST OVERVIEW

The 2016 growing season in Oregon mimicked the previous 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 the fruit to develop thoroughly with delectable complexity and intense flavor. The vintage resulted in, once again, extraordinary fruit quality, but with yields closer to pre-2014 vintages.

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