



WINE ANALYSIS

APPELLATION

Applegate Valley

VARIETAL

100% Cabernet Sauvignon

HARVEST DATES

October 21, 2017

VINEYARD SOURCE

Serra Vineyards

PRODUCTION

4 Barrels

CELLAR TREATMENT

Barrel aged 21 months in American oak (70%) and French oak (30%) with 67% new oak and 33% neutral oak

ALCOHOL: 14.1%

pH: 3.40

TA: 6.6 g/L

RS: N/A

SRP: \$70

2017

Single Block Cabernet Sauvignon

TASTING NOTES

It's not very often that a Cabernet Sauvignon is described as smooth and elegant, but this beauty is exactly that with its aromas and flavors of blackberry, black cherry, spice, and cassis followed by notes of herbs, cigar box, and vanilla. Rich and full of finesse, complex layers of flavors and textures coat the palate while well integrated tannins and bright acidity lift it, finishing long and full of earth, baking spice, and sweet tobacco.

PAIRING SUGGESTIONS

- Aged Gouda
- Smoked Cheddar
- Edam
- Gruyere
- Filet Mignon
- BBQ Beef Burgers
- Stuffed Portobello Mushroom
- Beef Wellington

2017 HARVEST OVERVIEW

2017 started out cool and wet with record heat arriving in late May and then a cool down taking place in early June. Temperature fluctuated the rest of the season with some notable heat spikes in July which made for an early veraison followed by the warmest August on record. The end result was very high yields of good quality fruit with lower alcohol, nice acid, and abundant tannin.

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