



WINE ANALYSIS

APPELLATION

Applegate Valley

VARIETAL

100% Syrah

HARVEST DATE

October 20, 2017

VINEYARD SOURCE

Serra Vineyard

PRODUCTION

51 cases

CELLAR TREATMENT

Barrel aged 21 months
75% New French oak, 25%
American oak Hybrid
barrels.

ALCOHOL : 14.5%

pH : 3.75

TA : 6.3 g/L

RS : N/A

2017 S.V. Syrah

TASTING NOTES

Aromas of black currant, fresh coffee and pine needles meld together in a rich and pleasing bouquet and flavors of tart cherry, sweet tobacco and cloves flow along the palate in luxurious layers followed by robust tannins. The finish is long and filled with warming spice notes and the perfect pair with a cool evening and a cozy environment.

PAIRING SUGGESTIONS

- Roasted Vegetables with Italian Chicken Sausage
- Pulled Pork Sandwiches
- Dark Chocolate Hazelnuts

2017 HARVEST OVERVIEW

2017 started out cool and wet with record heat arriving in late May and then a cool down happening in early June; as a result, bud break started in mid-April. Temperatures fluctuated the rest of the season with a few 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.

- Oregon Wine Board

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