



## WINE ANALYSIS

### APPELLATION

Applegate Valley

### VARIETAL

100% Tempranillo

### HARVEST DATES

October 4, 2017 (Serra),  
October 8, 2017  
(McCorquodale)

### VINEYARD SOURCE

52% Serra Vineyards, 48%  
McCorquodale Vineyards

### PRODUCTION

552 Cases

### CELLAR TREATMENT

Barrel aged 17 months in  
50% French oak and 50%  
American oak barrels with  
30% new oak, 30% 2nd &  
3rd use, 40% neutral

ALCOHOL: 13.8%

pH: 3.80

TA: 5.63 g/L

RS: N/A

SRP: \$37

## 2017 Tempranillo

### TASTING NOTES

Fruit forward aromas of strawberry jam and baked cherries are highlighted by notes of cedar, fresh tobacco, and toasted coconut. Medium bodied and juicy through and through, red fruit flavors flow like a wave from the front of the palate to the middle, where savory notes of herbs, mushroom, and spice bring a sublime balance followed by a spice filled finish.

### PAIRING SUGGESTIONS

- Aged Manchego
- Smoked Cheddar
- Edam
- Havarti
- Grilled Steak
- Pork Belly
- Roast Beef
- Spicy Sausage

### 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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