



## SWEET CHEEKS WINERY & VINEYARD

### 2017 Vintage Riesling

APPELLATION : Willamette Valley AVA, Oregon, USA

VARIETAL COMPOSITION : Riesling

HARVEST DATE(S) : October 9 - 16, 2017

VINEYARD SOURCES : Sweet Cheeks Vineyard, Forris Vineyards, Chateau Bianca, Five Fourteen Vineyards

CELLAR TREATMENT : Slow and cool fermentation in all stainless steel tanks.

CASE PRODUCTION : 2,865 Cases Produced

WINE ANALYSIS : RS : 4.2% | pH : 2.87 | TA : 8.5 g/L |  
Alcohol : 9.0%

### TASTING NOTES

Our Vintage Riesling brings you in with aromas of Peach, honeycomb and hints of chamomile. It has round, silky notes of ripe nectarine, melon and honey with a light burst of refreshing lime, leaving a pleasant, lingering finish.

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sweetcheekswinery.com

Winery est. 2005



### 2017 HARVEST OVERVIEW

After a few dry winters, the 2016-2017 winter provided ample rain and snowpack statewide. The winter gave way to a relatively cool and wet spring compared to the last few years. As a result, bud break in Oregon started closer to normal in mid-April. The spring warmed up with record heat in late May that initiated flowering in most areas of the state. July ramped up the heat moving the vintage rapidly to véraison. However, August saw multiple one day records for maximum daytime temperatures with heat stress events early and late in the month. - Oregon Wine Board

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Our passion is to create wines that reflect the beauty surrounding us in the Southern Willamette Valley. We believe in producing exceptional wines through gentle processing. Each vintage is unique and we invite you to experience it.



Established as a vineyard in 1978, the 55 acre estate vineyard sits on 140 acres of prime sloping hillside in the Southern region of the Willamette Valley wine appellation.