



WINE ANALYSIS

APPELLATION

Rogue Valley, Applegate Valley

VARIETAL

100% Syrah

HARVEST DATES

October 2 & 12, 2018

VINEYARD SOURCE

Carpenter Hill, Serra Vineyards

PRODUCTION

876 Cases

CELLAR TREATMENT

Aged 19 months in hybrid barrels - 75% American oak, 25% French oak (6% new, 16% 2nd use, 68% neutral)

ALCOHOL: 14.1%

pH: 3.67

TA: 6.3 g/L

RS: N/A

SRP: \$35

2018 Syrah

TASTING NOTES

A perfect choice for Apres ski in the winter months and BBQ nights in the summer, this Syrah is dark purple in the glass with robust and lively notes of boysenberry, plum skin, and dried cherry followed by a cabinet of spices on the palate. Notes of savory clove, cedar, cocoa, and fresh cracked white pepper are front and center while lively acidity and tannins join in on the lengthy finish.

PAIRING SUGGESTIONS

- Aged Smoked Cheddar
- Pecorino
- Parmigiano
- Comte
- BBQ Ribs
- Grilled Vegetables
- Lasagna
- Beef Stew

2018 HARVEST OVERVIEW

2018 was Oregon's 8th warmest year on record. In spite of the warmer than average vintage, nature cooperated and gave us one of the most bountiful harvests to date. Late bud break was due to a slighter wet and cooler April, followed by an average bloom in veraison and a slow and steady harvest through the end of October. 2018 exhibits the typical balance, brightness, and depth of fruit that are cornerstones of Oregon wine.

Sweet Cheeks Winery & Vineyard
27007 Briggs Hill Road, Eugene, OR 97405

Distribution Contact: Jessica Thomas
jessica@sweetcheekswinery.com

Media Contact: Julia Crowley
julia@sweetcheekswinery.com