



## WINE ANALYSIS

### APPELLATION

Willamette Valley

### VARIETAL

100% Gruner Veltliner

### HARVEST DATE

October 16, 2019

### VINEYARD SOURCE

Arcane Vineyards

### PRODUCTION

336 Cases

### CELLAR TREATMENT

Whole cluster press, slow and cool fermentation and inoculated with neutral yeast

**ALCOHOL : 11.0%**

**pH : 3.00**

**TA : 6.9 g/L**

**RS : 4 g/L**

### SRP

\$26

## 2019 Gruner Veltliner

### TASTING NOTES

Aromas of fresh sliced green apple, grapefruit, and lime are underscored by hints of jasmine and white pepper. Crisp and juicy citrus fruit explodes on the palate giving way to lean wet stone notes followed by a nutty spiciness. A mouthwatering acidic backbone runs along the center of the palate through to the lengthy finish that immediately beckons another sip. The ultimate wine to enjoy on a sunny day with friends.

### PAIRING SUGGESTIONS

- Appenzeller
- Herbed Boursin
- Gouda
- Cream Cheese
- Wiener Schnitzel
- Fried Chicken
- Fish & Chips
- Asparagus Gratin

### 2019 HARVEST OVERVIEW

A classic Oregon harvest, the 2019 growing season was compressed with more weather events and cooler temperatures than in recent years. An early spring allowed our fruit to ripen just in time for heavy rain in September and October. The fruit that came off the vine was high quality and clean with great acid retention for a beautiful 2019 vintage.

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