



WINE ANALYSIS

APPELLATION

Willamette Valley, Illinois Valley

VARIETAL

100% Riesling

HARVEST DATE

October 11, 2019 & October 20, 2019

VINEYARD SOURCE

Sweet Cheeks Vineyard and Foris Vineyard

PRODUCTION

896 cases

CELLAR TREATMENT

Stainless steel fermented

ALCOHOL : 9.0%

pH : 2.75

TA : 8.6 g/L

RS : 47.5 g/L

2019 Vintage Riesling

TASTING NOTES

Mouth watering notes of tropical pineapple coupled with lemon custard brings forward a delightful semi-sweet body with a zippy finish. Notes of petroleum and fennel enhance this wine's bright acidity. Persisting hints of citrus blossom and honey continue to expand on the palate for a well rounded and vibrant finish.

PAIRING SUGGESTIONS

- Green Curry
- Cajun Cuisine
- Pineapple Upside Down Cake

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 the 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 vintage.

- Oregon Wine Board

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