

EUGENE, OR



# 2018 TEMPRANILLO

umpqua & applegate valley

LUXARDO CHERRY & BLACKBERRY  
with a hint of TOASTED CEDAR

## THE VINEYARD

Sourced from our longtime friends and partners, McCorquodale in the Umpqua Valley AVA & Serra Vineyards in the Applegate Valley AVA.

## THE HARVEST

Aged 18 months in hybrid barrels (75% American oak, and 25% French Oak). This varietal thrived, and we benefited from a bountiful harvest that was complex and rich in the flavor profile.

## THE VINTAGE

Our estate experienced a cool and wet spring which resulted in a late bud break followed by an average bloom and veraison. This was followed by Oregon's 8th warmest year on record which lead to an extremely bountiful harvest.

## THE WINE

100% Tempranillo | Umpqua & Applegate Valley AVA  
McCorquodale & Serra Vineyards

RETAIL	TA	PH	ALC
\$38	6.3 gL	3.8	13.8%

"The Tempranillo tannin structure is one that I like to find a nice balance; you need to ensure it doesn't overpower the experience of the flavors. The undertones of savory herbs, coffee, and even a touch of cedar will only get better with time. To age this wine, I placed it in hybrid barrels for 18 months"

- Leo Gabica, Winemaker

PRODUCTION	443 12 x 750ml cases
HARVEST DATE	October 10 - 12, 2018
BOTTLING DATE	August 12, 2020
RELEASE DATE	September 4, 2021



we look forward to hosting you soon | 27007 Briggs Hill Road Eugene, Oregon 97405  
connect with us | 541-349-9463 [sweetcheekswinery.com](http://sweetcheekswinery.com)