SWEET CHEEKS

2018 VINTAGE RIESLING

WINERY EST. 2005

willamette valley

PINEAPPLE & HONEY with a hint of ORANGE BLOSSOM

THE VINEYARD

Dry farmed and practicing organic | South Willamette Valley Estate grown and hand-harvested. Elevations range from 720 – 750 feet.

THE HARVEST

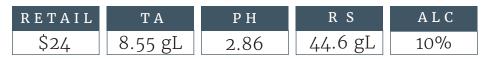
100% stainless steel with a long cool ferment in order to preserve aromatics. We use two different yeasts for complexity. Riesling is naturally sweet, ferments were stopped around 45 g/L of residual sugar.

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% Riesling | Willamette & Rouge Valley AVAs Sweet Cheeks Vineyards, Kramer, Chateau Bianca, Foris, Five Fourteen



"Our 2018 Vintage Riesling is 91% Willamette Valley fruit and 9% Southern Oregon. The 2018 growing season was hot and dry. However, our vineyard was looking great – bringing the acidity I wanted, so we used 58% of our hand-harvest Riesling and completed the Willamette Valley portion with fruit from our long-time partners Kraemer Vineyard's Barnes' Ranch – the fruit is located at the highest elevation on their vineyard with Nekia and Jory soils. We also source from our good friends FiveFourteen in the Lower Long Tom AVA of the Willamette Valley, and Chateau Bianca of the Van Duzer Corridor AVA in the Willamette Valley. To achieve the roundness in the fruit – those honeysuckle or candied fruit flavor I source fruit from a warmer climate. I use

long-time partner vineyard Foris Vineyards in the Rogue Valley AVA. - Leo Gabica, Winemaker

P R O D U C T I O N	2,480 12 x 750ml cases
HARVEST DATE	October 18-23, 2018
BOTTLING DATE	June 11, 2019
RELEASE DATE	Sept 7, 2020



we look forward to hosting you soon | 27007 Briggs Hill Road Eugene, Oregon 97405 connect with us | 541-349-9463 sweetcheekswinery.com