

EUGENE, OR



2019 RED FUSION

willamette valley

CRANBERRY & COFFEE BEANS
with a hint of BLACK CHERRY

THE VINEYARD

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

THE HARVEST

Lot fermented separately, aged in barrels for 8 months using mostly neutral oak, then blended prior to bottling.

THE VINTAGE

Our estate experienced classic Oregon harvest and growing season. An early spring allowed fruit to ripen just in time for heavy rain in September and October. The fruit was high quality and clean with great acid retention.

THE WINE

**59% Pinot Noir, 27% Syrah, 10% Merlot,
4% Cabernet Sauvignon**

Willamette, Applegate, Umpqua Valley AVA
Sweet Cheeks, Serra & Cooper Ridge Vineyards

| RETAIL | TA | PH | ALC |
|--------|---------|------|-------|
| \$32 | 5.72 gL | 3.65 | 13.0% |

“Each harvest I have the Fusion in the back of my mind. As I taste through the bins coming through, and as the wines are aging in barrels, it comes together like a puzzle piece. The final composition ended with 10% Merlot and 4% Cabernet Sauvignon. Each of the varietals were aged for 8 months, using mostly neutral oak, and blended together a month prior to bottling. Enjoy the dynamics of the varietals together - this wine is a regular guest at my dinner table.”

- Leo Gabica, Winemaker

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|---------------|------------------------|
| PRODUCTION | 1,011 12 x 750ml cases |
| HARVEST DATE | October 2019 |
| BOTTLING DATE | August 5, 2020 |
| RELEASE DATE | Sept 3, 2021 |



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