SWEET CHEEKS WINERY & VINEYARD

2016 Dry Riesling

APPELLATION :	Willamette Valley AVA, Oregon, USA
VARIETAL COMPOSITION :	100% Riesling
HARVEST DATE(S) :	September 29, 2016 September 25, 2016
VINEYARD SOURCES :	Sweet Cheeks Vineyard, Five Fourteen Vineyard
CELLAR TREATMENT	Slow and cool fermentation in all stainless steel tanks
CASE PRODUCTION :	437 Cases Produced
WINE ANALYSIS :	RS : 3.1 g/L	pH : 2.90	TA : 8.0 g/L | Alcohol : 12.5%

TASTING NOTES

Our 2016 Dry Riesling begins with an elegant bouquet of citrus blossom, lemon, and a touch of lime, the mid-palate has wonderful flavors of pear, pineapple and minerals with a lively, crisp acidity. This wine has great structure and length and will continue to improve for many years. Cellaring potential of up to 8-10 years, pair well with any seafood, spicy fish tacos, roasted chicken or goat cheese.

541.349.9463 | 27007 Briggs Hill Rd. | Eugene, Oregon 97405
sweetcheekswinery.com

Winery est. 2005

2016 HARVEST OVERVIEW

The 2016 growing season in Oregon mimicked the previous few vintages with one of the earliest bud breaks yet. Spring came quickly with warm days that turned into temperate summer months. Bloom saw a miniature heat wave that tapered the size and set of the fruit. Though the growing season got off to an early start, the more even summer temperatures slowed things and allowed the fruit to develop thoroughly with delectable complexity and intense flavor. The vintage resulted in, once again, extraordinary fruit quality, but with yields closer to pre-2014 vintages.

SWEET CHEEKS WINERY & VINEYARD

Our passion is to create wines that reflect the beauty surrounding us in the Southern Willamette Valley. We believe in producing exceptional wines through gentle processing. Each vintage is unique and we invite you to experience it.

. . . . .

Established as a vineyard in 1978, the 55 acre estate vineyard sits on 140 acres of prime sloping hillside in the Southern region of the Willamette Valley wine appellation.