



*Sweet Cheeks Winery*  
2008 BARREL SELECT SYRAH

**Fruit:**

Harvest Dates: 13th, 19th Oct 2008

Harvest Brix: 23.7° – 24.7° Brix

**Wine:**

Composition: 98% Syrah, 2% Viognier, Southern Oregon AVA (Applegate, Rogue, Umpqua).

**Statistics:**

pH: 3.49

TA: 6.1 g/L

R.S.: <0.2

Alcohol by Volume 13.6%

**Winemaker Notes**

Each parcel of fruit was destemmed and crushed into an open fermenter and fermented for approximately 12 days on skins with daily punchdowns and pumpovers. The Applegate portion of the fruit also had a small amount of post press Viognier skins added for enhanced floral aromas. Following pressing the wine was racked to 60 gallon French and American oak barriques of various ages for MLF and Maturation. The wine has been racked twice prior to bottling.

This is a lush, highly aromatic and full-bodied wine with a soft smooth finish, which will reward cellaring of at least 5 to 8 years.

Enjoy!

**Retail Price \$25.00 per bottle**

**Wine Club Release**

2 x \$20.0 per bottle = \$40.00

Please add \$8.50 if your wine is shipped