

EUGENE, OR

SWEET CHEEKS WINERY



EST. 2005

2018 CHARDONNAY

willamette valley

BUTTERSCOTCH & GOLDEN APPLE
with a hint of MEYER LEMON

THE VINEYARD

Dry farmed and practicing organic | South Willamette Valley
Estate grown and hand-harvested. Elevations range from 720 - 750 feet.
29% Chateau Bianca, Van Duzer Corridor AVA, Willamette Valley

THE HARVEST

Fermented in stainless steel at low temperatures to preserve aromatics.
At the end of fermentation the wine was transferred to barrels for aging
& malolactic fermentation for 17 months in French oak.

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% Chardonnay | Willamette Valley AVA
71% Sweet Cheeks Vineyards, 29% Chateau Bianca

RETAIL	TA	PH	RS	ALC
\$32	6.6 g/L	3.05	1.7 g/L	14.1%

"I started the fermentation process in stainless steel tanks. After primary fermentation, I placed the 2018 Chardonnay in French oak to complete malolactic fermentation. I used 12% new oak, 59% second use and 29% neutral oak. The wine spent a total of 17 months in oak prior to bottling."

- Leo Gabica, Winemaker

PRODUCTION	431 12 x 750ml cases
HARVEST DATE	October 11 & 22, 2018
BOTTLING DATE	June 23, 2020
RELEASE DATE	September 5, 2021



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