

EUGENE, OR

SWEET CHEEKS



WINERY

EST. 2005

# 2018 RESERVE PINOT NOIR

willamette valley

CHERRY COLA & POMEGRANATE REDUCTION  
*with a hint of SANDALWOOD*

## THE VINEYARD

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

## THE HARVEST

Aged in all French oak barrels for 18 months. 38% new oak, 48% 2nd used oak and 14% 3rd used oak. The Pinot Noir we sourced from our friends at Davis Vineyards is Pommard clone.

## 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% Pinot Noir | Willamette Valley AVA  
Sweet Cheeks Vineyards & Davis Vineyards

RETAIL	TA	PH	ALC
\$52	5.85 gL	3.41	13.9%

"I really enjoy how the two vineyard sites came together in this wine. You can taste the elegance of the Pommard - the texture of this wine is melt-in-your-mouth. I am really proud of this wine, and have already squirreled away a few cases at my house."

- Leo Gabica, Winemaker

PRODUCTION	514 12 x 750ml cases
HARVEST DATE	Sept 30 - Oct 9, 2018
BOTTLING DATE	June 25, 2020
RELEASE DATE	May 10, 2022



we look forward to hosting you soon | 27007 Briggs Hill Road Eugene, Oregon 97405  
connect with us | 541-349-9463 [sweetcheekswinery.com](http://sweetcheekswinery.com)