

EUGENE, OR

SWEET CHEEKS WINERY



EST. 2005

2019 LUMINARY SPARKLING

willamette valley

PEAR & GREEN APPLE *with a hint of* PASTRY DOUGH

THE VINEYARD

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

THE HARVEST

We hand-harvested our Chardonnay and Kody's Block Pinot Noir in early September to capture the desired acidity levels.

THE VINTAGE

2019 was a cooler, slightly damp vintage - a more "classic" Willamette Valley vintage. With our temperature variation in the South Willamette, the depth of flavors are complex and will age beautifully.

THE WINE

50% Chardonnay 50% Pinot Noir
Sweet Cheeks Vineyards, Willamette Valley

RETAIL	TA	PH	RS	ALC
\$48	7.49 gL	3.11	0.5 gL	12.2%

"We decided on a Brut Nature for the Luminary Sparkling. It has the bite of a green apple right at the front, but showcases hints of yeast, or pastry dough, in the finish. This wine was made in the traditional method - the tight and bountiful bubbles beg for celebration."

- Leo Gabica, Winemaker

PRODUCTION	300 12 x 750ml cases
HARVEST DATE	Sept 10 & Sept 15, 2019
BOTTLING DATE	August 12, 2021
RELEASE DATE	November 2, 2022



we look forward to hosting you soon | 27007 Briggs Hill Road Eugene, Oregon 97405

connect with us | 541-349-9463 sweetcheekswinery.com