

EUGENE, OR

SWEET CHEEKS WINERY



EST. 2005



2020 CHARDONNAY

willamette valley

GREEN APPLE & MEYER LEMON
with a hint of APRICOT

THE VINEYARD

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

THE HARVEST

Fermented in stainless steel at low temperatures to preserve aromatics.
50% of the wine was aged in French oak barrels for 17 months and
completed Malolactic fermentation.

THE VINTAGE

The summer growing season was the 4th warmest growing season.
Our vineyard experienced continuing air flow throughout the season
and through September, allowing the fruit to grow and mature without
outside influences.

THE WINE

100% Chardonnay | Willamette Valley AVA
100% Estate Grown, Sweet Cheeks Vineyards

RETAIL	TA	PH	RS	ALC
\$32	7 g/L	3.06	2.8 g/L	13.5%

“The growing season was going well, and we expected an early harvest due to the record heat waves. Our Chardonnay is on our southern most side of the vineyard, and received excellent air flow. I always play with the stainless and oak components, and enjoy this 50/50 split. Enjoy this gem within the 2020 harvest.”
- Leo Gabica, Winemaker

PRODUCTION	400 12 x 750ml cases
HARVEST DATE	October 17, 2020
BOTTLING DATE	June 1, 2022
RELEASE DATE	February 6, 2023



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