

EUGENE, OR

# SWEET CHEEKS WINERY 2021 ESTATE CHARDONNAY

willamette valley



WINERY

EST. 2005

GOLDEN APPLE & VANILLA  
with a hint of CITRUS

## THE VINEYARD

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

## THE HARVEST

64% of the wine was fermented in stainless steel tanks for aromatics and preserving the acidity. The other 36% was aged in French oak barrels for 15 months, 25% new and 75% neutral oak.

## THE VINTAGE

The 2021 harvest started out on the cool side, but stayed dry. We experienced a roller coaster of cool and heat waves in May and June. The remainder of the growing season was warmer than average, allowing us to harvest in mid-September.

## THE WINE

100% Chardonnay | Willamette Valley AVA  
Sweet Cheeks Vineyards

RETAIL	TA	PH	RS	ALC
\$32	5.2 g/L	3.11	1.0 g/L	14%

“Traditionally I age close to 50% of our Chardonnay in French oak barrels. With the heat of the 2021 vintage, I wanted to preserve more of the freshness and acidity. This was accomplished through only a small percentage aging in oak. Chardonnay is a misunderstood varietal that is making a comeback with cool climate and balance with winemaking practices.”

- Leo Gabica, Winemaker

PRODUCTION	264 12 x 750ml cases
HARVEST DATE	September 26, 2021
BOTTLING DATE	March 22, 2023
RELEASE DATE	March 5, 2024



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)