

EUGENE, OR

SWEET CHEEKS WINERY 2021 ESTATE CHARDONNAY



WINERY



EST. 2005

willamette valley

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% Pinot Gris | 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