

EUGENE, OR

SWEET CHEEKS WINERY



EST. 2005



2021 QUAIL RUN GRENACHE

rogue valley

CHERRY & TOASTED SPICES
with a hint of FRESH HERBS

THE VINEYARD

Rogue Valley AVA, Quail Run Vineyards
Western facing, excellent sun exposure, backed by mountains
Gravelly Silt Loam Soils, 1600 feet elevation

THE HARVEST

Cold soaked for three days prior to primary fermentation. Barrel aged for 19 months in French oak : 16% new oak and 84% neutral. Full malolactic fermentation was achieved.

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% Grenache | Rogue Valley AVA
Quail Run Vineyards

RETAIL	TA	PH	RS	ALC
\$48	6.6 g/L	3.31	-	14%

"The first Grenache that Sweet Cheeks Winery, and myself, have made. We have been working with Quail Run Vineyard for four years, and every fruit we source from this vineyard is beautiful. The Grenache is stunning. High elevations and warm growing conditions brings complexity and structure. I am really excited to share this with you."

- Leo Gabica, Winemaker

PRODUCTION	484 12 x 750ml cases
HARVEST DATE	October 7, 2021
BOTTLING DATE	August 29, 2023
RELEASE DATE	June 1, 2024



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