

EUGENE, OR



2021 ROSY CHEEKS

willamette valley

STRAWBERRY JAM & CANDIED WATERMELON
with a hint of GUAVA

THE VINEYARD

The pressings from our best lots : Willamette Valley, Umpqua, Applegate and Rogue Valley AVA.

THE HARVEST

A saige style from parcels of Pinot Noir, Syrah, Tempranillo, and Malbec blended with white pressing juice prior to alcoholic fermentation. Fermented at low temperatures to retain freshness and complexity.

THE VINTAGE

Oregon experienced various heat spikes throughout the growing season. It was an early spring and summer, this roller coaster of heat spikes created exceptionally ripe and rich colored berries with intense flavors and incredible acidity.

THE WINE

Pinot Noir, Syrah, Tempranillo, and Malbec

Willamette, Umpqua, Applegate & Rouge Valley AVAs

RETAIL	TA	PH	RS	ALC
\$30	6.2 g/L	3.26	52 g/L	10.5%

“When it comes to residual sugar, this is at 5.2%, but my winemaking style is to always make sure there is an acidic backbone so the texture of this wine is refreshing. You will certainly notice the semi-sweetness to the wine, but you will not be overpowered by it.”
- Leo Gabica, Winemaker

PRODUCTION	820 12 x 750ml cases
HARVEST DATE	Sept 14 - Oct 22, 2021
BOTTLING DATE	January 26, 2022
RELEASE DATE	February 8, 2022



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