

EUGENE, OR



# 2022 ESTATE PINOT NOIR

willamette valley

REDBERRY & CRANBERRY  
*with a hint of TOASTED HAZELNUT*

## THE VINEYARD

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

## THE HARVEST

Aged 17 months in French oak barrels - 65% new oak, 14% 2nd, 21% 3rd use. Harvested from Grandpa's Block (Mariafeld 23 clone), Wild Child Block (Wädenswil clone) and Boss' Block (777 clone).

## THE VINTAGE

The 2022 vintage experienced a late frost in the spring that lessened yields, but the growing season, overall, produced excellent fruit. The growing season was dry and extended well past September, allowing the fruit to develop beautifully.

## THE WINE

100% Pinot Noir | Willamette Valley AVA  
Sweet Cheeks Vineyards

RETAIL	TA	PH	ALC
\$48	5.2 g/L	3.72	13.2%

"One of my favorite times of year is August - I walk the vines in the cool of the early morning hours, and I start to plan out the wines we will make in the vintage. 2022 had a late frost, resulting in low yields. As I walked these three particular blocks of Pinot Noir - I wanted to capture the depth of our Grandpa's Block, spirit of our Wild Child, and the inspiration of our Boss' Block. Using a large percentage of new French oak, I aged it for 17 months to achieve the wine I was envisioning all of those early August mornings."

- Leo Gabica, Winemaker

PRODUCTION	279 12 x 750ml cases
HARVEST DATE	October 17-18, 2022
BOTTLING DATE	June 11, 2024
RELEASE DATE	Sept. 18, 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)