

EUGENE, OR

# SWEET CHEEKS WINERY



EST. 2005



# 2022 REVERIE

willamette valley

RED BERRIES *with a hint of* POMEGRANATE

## THE VINEYARD

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

## THE HARVEST

Hand harvested from our Pinot Noir and Chardonnay, whole cluster pressed with primary fermentation for five weeks at low temperatures to preserve aromatics. En tirage for 15 months, completed in the traditional method.

## THE VINTAGE

Our estate experienced a late frost that lessened our 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

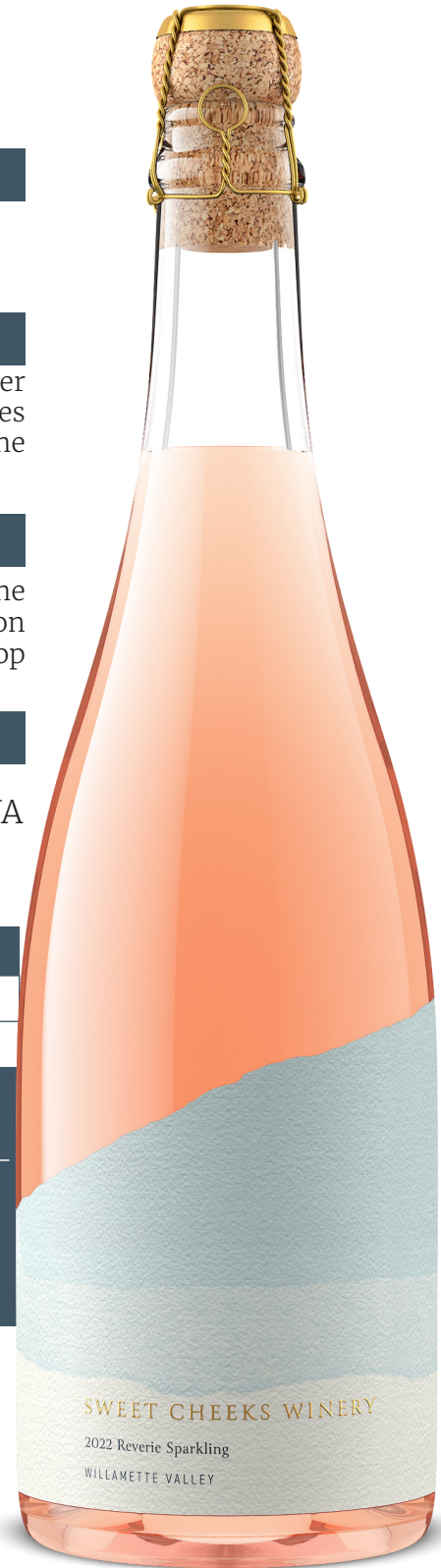
50% Pinot Noir 50% Chardonnay | Willamette Valley AVA  
Sweet Cheeks Vineyards

RETAIL	TA	PH	RS	ALC
\$48	6.4 g/L	3.40	0.3 g/L	13.3%

“A toast to our late founder, Boss Man Dan, we have named our sparkling ‘Reverie’ for all of his big dreams. His ideas seemed endless, and he had the grit to see them through. We owe our winery to his dreams and dedication. We hope you share this bottle to celebrate life’s wonderful moments, both big and small.”

- Leo Gabica, Winemaker

PRODUCTION	300 12 x 750ml cases
HARVEST DATE	October 5, 2022
BOTTLING DATE	September 5, 2023
RELEASE DATE	December 3, 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)