

EUGENE, OR

SWEET CHEEKS



WINERY

EST. 2005

2023 DRY ROSÉ

oregon

GRAPEFRUIT & POMEGRANATE
with a hint of WILD STRAWBERRY

THE VINEYARD

This is 86% estate grown on our dry-farmed South Willamette Valley vineyard site. The remaining fruit was from Quail Run Vineyards in the Rogue Valley AVA.

THE HARVEST

The Pinot Noir and Tempranillo were crafted using the saine method while the splash of Riesling was whole cluster pressed for brightness, acidity and a whisper of delicate aromatics.

THE VINTAGE

The 2023 vintage was late to start, with bud break nearly three weeks later than usual. However, a warm and dry growing season allowed for excellent quality and quantities of fruit.

THE WINE

64% Pinot Noir | Sweet Cheeks Vineyards
22% Riesling | Sweet Cheeks Vineyards
14% Tempranillo | Quail Run Vineyards, Rogue Valley AVA

| RETAIL | TA | PH | RS | ALC |
|--------|--------|------|---------|-------|
| \$29 | 5.1 gL | 3.26 | 4.21 gL | 13.5% |

“We really enjoy releasing this wine around the late summer and early autumn. This wine mirrors the feeling of the lingering summer, with the hint of a crisp autumn breeze. I really enjoy pairing this wine with late summer dishes, a couscous with tomato and feta or niçoise salad.”

- Leo Gabica, Winemaker

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|---------------|----------------------|
| PRODUCTION | 450 12 x 750ml cases |
| HARVEST DATE | October 5 - 8, 2024 |
| BOTTLING DATE | May 7, 2024 |
| RELEASE DATE | June 4, 2024 |



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