

EUGENE, OR

# SWEET CHEEKS WINERY



EST. 2005

# 2023 GOLDEN HOUR

o r e g o n

APRICOT & GRAPEFRUIT  
*with a hint of* ORANGE PEEL

## THE VINEYARD

Viognier | Pebblestone Vineyard, Rogue Valley AVA  
Sauvignon Blanc | Parker Vineyard, Umpqua Valley AVA  
Chardonnay | Sweet Cheeks Vineyards, Willamette Valley AVA  
Müller-Thurgau | Canis Vitae Vineyard, Willamette Valley AVA

## THE HARVEST

Fermented in stainless steel tanks at low temperatures to preserve the aromatics of the wine. Each varietal was fermented separately before blending. The fermentation was completed in 26 days.

## THE VINTAGE

The 2023 harvest was off to a slow start, with a late bud break. Warm and stable temperatures through the summer, with minimal heat spikes, allowed for a beautiful and high yield crop. An early rain had growers nervous, but a window for harvest opened later in the season.

## THE WINE

31% Müller-Thurgau, Willamette Valley AVA  
31% Viognier, Rogue Valley AVA  
25% Sauvignon Blanc, Umpqua Valley AVA  
13% Chardonnay, Willamette Valley AVA

RETAIL	TA	PH	RS	ALC
\$29	5.85 gL	3.37	13.8 gL	12.5%

“We have been playing around with the idea of a white wine blend for a long time, it was something our President, Beth Smith, would place on the “harvest wish list”. The 2023 harvest had record yields and overall ideal growing conditions. I started to think about a blend that would be perfect for summer, and settled on this four varietal combination. You will find a harmonious blend of vibrant, rich, and decadent flavor profiles.”  
– Leo Gabica, Winemaker

PRODUCTION	330 12 x 750ml cases
HARVEST DATE	October 3–6, 2023
BOTTLING DATE	April 24, 2024
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](http://sweetcheekswinery.com)