

EUGENE, OR



2024 ROSY CHEEKS

oregon

WILD STRAWBERRY & CITRUS
with a hint of CANDIED WATERMELON

THE VINEYARD

We use the best pressings from each vineyard site to create Rosy Cheeks. Our own vineyard is sustainably farmed, and we partner with small family growers in the Willamette Valley and Oregon.

THE HARVEST

Crafted using the saignée method, Rosy Cheeks comes to life after much of our other wines begin to take shape. We our favorite tanks from the vintage and artfully blend until we feel the color and flavor profile is perfect.

THE VINTAGE

Oregon experienced an ideal growing season for grapes, with close to perfect temperatures and well-timed rainfall. The 2024 vintage is considered 'spectacular' by many.

THE WINE

Mainly Pinot Noir & Pinot Gris from the Willamette Valley, blended with our favorites from Southern Oregon.

RETAIL	TA	PH	RS	ALC
\$30	5.1 gL	3.33	42.8 gL	12%

“This wine has a large following! We take what I consider our best lots of wines to blend Rosy Cheeks. While you will find this to be a semi-sweet wine, you will also find balance through the acidity. The texture will be refreshing, not overpowered by any sweetness. I enjoy this wine with spicy barbeque meats or a fresh melon salad. ”

- Leo Gabica, Winemaker

PRODUCTION	1360 12 x 750ml cases
HARVEST DATE	Sept 25 - Oct 16 2024
BOTTLING DATE	February 10, 2025
RELEASE DATE	March 4, 2025



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

