

EUGENE, OR



2024 SAUVIGNON BLANC

southern oregon

PASSION FRUIT & GRAPEFRUIT
with a hint of LEMONGRASS

THE VINEYARD

Quail Run Vineyards, loam soil series (1,800 feet elevation)
Parker Vineyards, alluvial & clay soil series (400 feet elevation)

THE HARVEST

Quail Run Vineyards showcases vibrant acidity, we highlight this through a low temperature fermentation. Parker Vineyards brings the Old World style, we ferment this at a higher temperature to capture the tropical fruit notes. Both vineyards are fermented in stainless steel.

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

100% Sauvignon Blanc
Quail Run Vineyards | Rogue Valley AVA
Parker Vineyards | Umpqua Valley AVA

| RETAIL | TA | PH | RS | ALC |
|--------|---------|------|--------|-------|
| \$29 | 5.98 gL | 3.24 | 1.7 gL | 13.5% |

"When making Sauvignon Blanc, my goal is to provide a wine that you can taste both the Old World and New World style. I achieve this through the fermentation process, and vineyard sourcing. This varietal has such vibrant acidity and flavors, it's a favorite of many."

– Leo Gabica, Winemaker

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| PRODUCTION | 440 12 x 750ml cases |
| HARVEST DATE | Sept 19 & Oct 6, 2024 |
| BOTTLING DATE | February 6, 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