



## WINE ANALYSIS

### APPELLATION

Willamette Valley

### VARIETAL

100% Pinot Noir

### HARVEST DATES

September 21, 2015 (Sweet Cheeks ), September 11, 2015 (Davis), September 14, 2015 (Five Fourteen)

### VINEYARD SOURCE

Sweet Cheeks Vineyard (Kody Block), Davis Vineyard, Five Fourteen

### PRODUCTION

517 Cases

### CELLAR TREATMENT

aged 14 months in new French oak barrels

ALCOHOL: 13.7%

pH: 3.59

TA: 5.8 g/L

RS: N/A

SRP: \$48

## 2015 Reserve Pinot Noir

### TASTING NOTES

Wonderfully aromatic notes of ripe strawberries, mushrooms, and smoky oak with a hint of fall spice. A rich, round, and luscious mouthfeel follows with loads of ripe strawberry-red raspberry fruit, black cherries, and earth. Fine tannins and bright acidity along with layers of flavor make for excellent complexity ending with a long spicy finish.

### PAIRING SUGGESTIONS

- Cambozola
- Comte'
- Humboldt Fog
- Triple Cream Cheese
- Glazed Honey Ham
- Grilled Salmon
- Roasted Turkey
- Beef Teriyaki

### 2015 HARVEST OVERVIEW

The 2015 growing season nearly matched the perfect 2014 vintage with beautiful fruit and bountiful yields. Bud break in March led to full bloom by the end of May and the region saw nearly ideal conditions through late summer with very little rain. The fruit hung on the vines longer than usual and enjoyed a return to more typically cool September nights - allowing for clusters to reach full ripening potential. Beautiful balance between sugar and acid resulted in great concentration, and harvest was early for the second year in a row with wine exhibiting exceptional texture, balance and intensity.

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