



WINE ANALYSIS

APPELLATION

Willamette Valley

VARIETAL

100% Pinot Noir

HARVEST DATE

September 11, 2016

VINEYARD SOURCE

Sweet Cheeks Vineyard
- 62.5% Kody Block, 25%
Winery Block, 12.5% Wild
Child Block

PRODUCTION

597 Cases

CELLAR TREATMENT

100% French Oak for 16
months (67% new, 17% 2nd
use, 16% neutral)

ALCOHOL : 13.8%

pH : 3.67

TA : 5.1 g/L

RS : N/A

2016 Estate Pinot Noir

TASTING NOTES

With fruit sourced from three of our estate blocks, this site-specific Pinot Noir gathers nuances from each block, giving it beautiful complexity and depth. An alluring blend of cherry, red berry, and rose petal aromas are highlighted by a hint of fresh pine needles. On the palate, juicy berry flavors coat the mouth followed by notes of tobacco and earth. A silky, elegant, and round texture follows through to a long well balanced finish.

PAIRING SUGGESTIONS

- Cave Aged Gruyere
- Chevre
- Havarti
- Brie
- Cedar Plank Grilled Salmon
- Charcuterie
- Mushroom Risotto
- Pâtes

2016 HARVEST OVERVIEW

The 2016 growing season in Oregon mimicked the previous few vintages with one of the earliest bud breaks yet. Spring came quickly with warm days that turned into temperate summer months. Bloom saw a miniature heat wave that tapered the size and set the fruit. Though the growing season got off to an early start, the more even summer temperatures slowed things and allowed the fruit to develop thoroughly with delectable complexity and intense flavor. The vintage resulted in, once again, extraordinary fruit quality, but with yields that were close to pre-2014 vintages.

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