



WINE ANALYSIS

APPELLATION

Willamette Valley

VARIETAL

100% Pinot Noir

HARVEST DATES

October 6, 2017

VINEYARD SOURCE

Davis Vineyard

PRODUCTION

50 Cases

CELLAR TREATMENT

Aged 21 months on French Oak

ALCOHOL: 14.1%

pH: 3.52

TA: 5.18 g/L

RS: N/A

SRP: \$61.25

2017

Davis Vineyard Pinot Noir

TASTING NOTES

This vineyard designate Pinot Noir embodies the Pacific Northwest. Coastal aromas of slate, seabreeze, and salty dark chocolate truffles meet the Willamette Valley floor of dried cranberries, cherries, and earth. Fall spice notes fill the palate along with juicy, lush waves of red berries and a hint of cherry cola. Complex fine grained tannins and bright acidity fill the palate with cinnamon and clove notes on a lengthy well balanced finish.

PAIRING SUGGESTIONS

- Cave Aged Gruyere
- Mt. Tam Triple Cream
- Tumalo Farms Classico
- Rogue River Blue
- Cedar Plank Grilled Salmon
- BBQ Oysters
- Mushroom Risotto
- Glazed Spiral Ham

2017 HARVEST OVERVIEW

Winter 2017 provided ample rain and snowpack statewide and gave way to a relatively cool and wet spring compared to the previous few years. As a result, bud break in Oregon started closer to normal in mid-April. Record heat in late May initiated flowering in most areas of the state. July ramped up the heat, moving the vintage rapidly to veraison. However, August saw multiple one day records for maximum daytime temperatures with heat stress events early and late in the month. The end result was very high yields of good quality fruit with lower alcohol, nice acid, and abundant tannin.

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