



## WINE ANALYSIS

### APPELLATION

Willamette Valley

### VARIETAL

100% Pinot Gris

### HARVEST DATE

September - October 2018

### VINEYARD SOURCE

Sweet Cheeks Vineyard

### PRODUCTION

1,048 cases

### CELLAR TREATMENT

100% stainless steel with two different yeast strains

**ALCOHOL : 14.1%**

**pH : 3.20**

**TA : 6.6Og/L**

**RS : 3.53g/L or 0.35%**

## 2018 Estate Pinot Gris

### TASTING NOTES

Produced using multiple blocks of our estate grown Pinot Gris, this complex white wine is crisp and refreshing. Notes of juicy peach, melon and lime are highlighted by honey, cardamom, and salty sea spray. Layers of juicy, zesty fruit flow along the palate with a burst of mid-palate acidity leading to a well balanced crisp finish that beckons another sip.

### PAIRING SUGGESTIONS

- Humboldt Fog
- Chèvre
- Gruyere
- Fresh Mozzarella
- Baked Halibut
- Shrimp Scampi
- Oysters
- Dungeness Crab

### 2018 HARVEST OVERVIEW

2018 was Oregon's 8th warmest year on record. In spite of the warmer than average vintage, nature cooperated and our summer was sunny, dry and hot - resulting in one of Oregon's most bountiful harvests to date. Late bud break was due to a slightly wet and cooler April, followed by an average bloom in veraison and a slow and steady harvest season through the end of October. 2018 is sure to exhibit the typical balance, brightness and depth of fruit that are cornerstones of Oregon wine.

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