



WINE ANALYSIS

APPELLATION

Willamette Valley

VARIETAL

100% Pinot Noir

HARVEST DATES

September 30 - October 9,
2018

VINEYARD SOURCE

Sweet Cheeks Vineyard,
Davis Vineyard

PRODUCTION

514 Cases

CELLAR TREATMENT

Aged 18 months in French
oak barrels (38% new, 48%
second use, 14% third use)

ALCOHOL: 13.9%

pH: 3.41

TA: 5.85 g/L

RS: N/A

SRP: \$52

2018 Reserve Pinot Noir

TASTING NOTES

Elegantly textured and seamlessly integrated, this stunning representation of Pinot Noir from the southern portion of the Willamette Valley has great depth and complexity with its silky tannins and vibrant acidity. Aromas and flavors of pomegranate, raspberry, cherry cola, and earth are underscored by hints of nutmeg, cinnamon, and clove. Lush and juicy waves of red fruit flow along the palate, ending long with a lovely swirl of spice.

PAIRING SUGGESTIONS

- Humboldt Fog
- Cave Aged Gruyere
- Chubut
- Triple Cream Brie
- Charcuterie
- Grilled Salmon
- Herbed Lamb Shanks
- Roasted Turkey

2018 HARVEST OVERVIEW

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

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