



WINE ANALYSIS

APPELLATION

Willamette Valley

VARIETAL

50% Pinot Noir, 50%
Chardonnay

HARVEST DATES

October 1, 2018

VINEYARD SOURCE

Sweet Cheeks Vineyard

PRODUCTION

300 Cases

CELLAR TREATMENT

Methode Traditionnelle. No
skin contact, zero dosage

ALCOHOL: 12.5%

pH: 3.11

TA: 6.23 g/L

RS: 12.9%

SRP: \$38

2018 Trio Sparkling Wine

TASTING NOTES

The name Trio pays homage to the third generation of the Sweet Cheeks Winery family that was born the same year that the grapes were harvested. Layered aromas of pear, pie spice, and fresh baked bread are highlighted by a hint of earthy wet stone. finesse-filled flavors of apple and melon dance on the palate with lively minerality and refreshing acidity finishing with a bright and crisp sparkle.

PAIRING SUGGESTIONS

- Triple Cream Brie
- Gruyere
- Pecora Nocciola
- Blue Cheese
- Oysters on the Half Shell
- Truffled Popcorn
- French Fries
- Warm Pear Crisp

2018 HARVEST OVERVIEW

2018 was Oregon's 8th warmest year on record. In spite of the warmer than average vintage with a summer that was sunny, dry and hot, nature cooperated and gave us one of the 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 through the end of October. 2018 exhibits the typical balance, brightness, and depth of fruit that are cornerstones of Oregon wine.

Sweet Cheeks Winery & Vineyard
27007 Briggs Hill Road, Eugene, OR 97405

Distribution Contact: Jessica Thomas
jessica@sweetcheekswinery.com

Media Contact: Julia Crowley
julia@sweetcheekswinery.com