



## WINE ANALYSIS

### APPELLATION

Willamette Valley

### VARIETAL

100% Pinot Noir

### HARVEST DATES

September 27, 2019

### VINEYARD SOURCE

Sweet Cheeks Vineyard

### PRODUCTION

273 Cases

### CELLAR TREATMENT

Careful hand sorting to maintain fruit quality. Destemmed, gently pressed, inoculated with neutral yeast and allowed to ferment for a little over 4 weeks

ALCOHOL: 12.9%

pH: 3.2

TA: 5.40 g/L

RS: 1.6 g/L or 0.16%

SRP: \$30

## 2019 Pinot Noir Rose'

### TASTING NOTES

A Vintage Club exclusive wine, our 2019 Pinot Noir Rose' is a beauty in the glass with its rose quartz hues and surprising punch of tropical guava, tart strawberries, hibiscus, and plumeria aromas. On the palate, juicy watermelon, strawberries, and raspberries are followed by a shot of mouth-watering lime zest and subtle spice notes. Bright, refreshing and perfect on a sunny summer afternoon.

### PAIRING SUGGESTIONS

- Chevre
- Feta
- Rocchetta
- Cambozola
- Pork Belly Ends
- Spicy Shrimp Pasta
- Watermelon Mint Salad
- Pork Tacos

### 2019 HARVEST OVERVIEW

A classic Oregon harvest, the 2019 growing season was compressed with more weather events and cooler temperatures than in recent years. An early spring allowed our fruit to ripen just in time for the heavy rain in September and October. The fruit that came off the vine was high quality and clean with great acid retention for a beautiful vintage.

**Sweet Cheeks Winery & Vineyard**  
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