



2019 Dry Rosé

TASTING NOTES

A delightful Rosé that is sure to compliment any occasion. One sip and you will be transported to a sun-kissed beach, with aromas of tropical fruit to complete the experience. Our Rosé is crafted in the saignée method to achieve acidity and vibrant color. We suggest pairing this wine with carnitas tacos, a summer salad of fresh fruit and cheese, or a herb grilled white fish.

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 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 2019 vintage.

WINE ANALYSIS

Appellation	: Oregon
Varietal Composition	: 63% Pinot Noir, 13% Merlot, 6% Tempranillo, 18% White Blend
Harvest Date	: 2019
Case Production	: 280 Cases
Cooperage/Cellar Treatment	: Saignée method, fermented in two tanks using two different yeasts to create complexity. Cool and slow ferment to retain freshness.

pH : 3.39 | TA : 5.70 g/L | Alcohol : 13.0% | RS : 5.9 g/L or 0.59%

SWEET CHEEKS WINERY & VINEYARD

Our passion is to create wines that reflect the beauty surrounding us in the Southern Willamette Valley. We believe in producing exceptional wines through gentle processing.