



2019 Rosy Cheeks

TASTING NOTES

With a peach hue and aromas of pomelo and strawberry, Rosy Cheeks is a delightful expression of a semi-sweet rosé. It is a flavorful blend of juice pressed from white grape varietals and saignée-method red wine juice of Pinot Noir, Syrah, and Tempranillo. This wine expresses a great balance between sweet and tart flavors with a perfectly crisp, mouthwatering finish.

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.



2019 Rosy Cheeks

TASTING NOTES

With a peach hue and aromas of pomelo and strawberry, Rosy Cheeks is a delightful expression of a semi-sweet rosé. It is a flavorful blend of juice pressed from white grape varietals and saignée-method red wine juice of Pinot Noir, Syrah, and Tempranillo. This wine expresses a great balance between sweet and tart flavors with a perfectly crisp, mouthwatering finish.

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.



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 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 : Pinot Noir, Syrah, Tempranillo,
Riesling & Pinot Gris
Harvest Date : 2019
Bottling Date : January 29, 2020
Case Production : 1,020 Cases
Cooperage/Cellar Treatment : Slow and cool fermentation in all
stainless steel tanks

pH : 3.2 | TA : 6.23 g/L | Alcohol : 10.0% | RS : 39.0 g/L or 3.9%



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 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 : Pinot Noir, Syrah, Tempranillo,
Riesling & Pinot Gris
Harvest Date : 2019
Bottling Date : January 29, 2020
Case Production : 1,020 Cases
Cooperage/Cellar Treatment : Slow and cool fermentation in all
stainless steel tanks

pH : 3.2 | TA : 6.23 g/L | Alcohol : 10.0% | RS : 39.0 g/L or 3.9%