



WINE ANALYSIS

APPELLATION

Willamette Valley

VARIETAL

100% Pinot Noir

HARVEST DATES

September 23, 2020

VINEYARD SOURCE

Sweet Cheeks Vineyard -
Kody Block, Boss' Block

PRODUCTION

390 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: 13.0%

pH: 3.16

TA: 5.62 g/L

RS: 3.4 g/L or 0.34%

SRP: \$25

2020

Pinot Noir Rose'

TASTING NOTES

Oregon's fresh clean air and rainbow-filled days of spring are a perfect match with Rose'. Smell and taste the terroir with expressive aromas and flavors of strawberries, watermelon, and fresh sliced honeydew melon underscored by a vein of key lime zest along with a hint of basil and raspberry. First sip through to the crisp and super refreshing finish, juicy mouthwatering acidity rounds out the fruity notes, ending with a sublime balance.

PAIRING SUGGESTIONS

- Chevre
- Feta
- Rocchetta
- Appenzeller
- Quiche
- Prosciutto Wrapped Peaches
- BBQ Grilled Shrimp
- Grilled Lobster Tail

2020 HARVEST OVERVIEW

A mild and dry winter in 2019-20 was followed by an overall dry growing season, with the exception of early season swings between heat and cool/wet conditions leading up to and during flowering - resulting in smaller berries and clusters. Extreme wind on Labor Day was followed by catastrophic fires and smoke for days. While fires were widespread, smoke was highly variable and site-specific. Reports indicated the quality of harvested fruit was outstanding - smaller clusters gave way to great color, and concentrated flavors had desired sugar levels with excellent acidity.

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