



EUGENE, OR

SWEET CHEEKS WINERY



EST. 2005



WINE ANALYSIS

VINTAGE

2020

APPELLATION

Willamette Valley AVA

VARIETAL

100% Pinot Gris

HARVEST DATE

October 8, 2020

BOTTLING DATE

April 13, 2021

VINEYARD SOURCE

Sweet Cheeks Vineyard

PRODUCTION

335 cases

CELLAR TREATMENT

Fruit destemmed and allowed to sit overnight in press for skin contact. 50% stainless steel fermented and 50% French oak barrel ferment.

ALCOHOL : 13.0%

pH : 3.26

TA : 5.5 g/L

RS : 2 g/L or 0.02%

Reserve Pinot Gris

TASTING NOTES

If there was a more perfect wine to treat yourself to, this is it. The winemaking process makes this Pinot Gris unique in that it has mellowed through 50% fermentation in stainless steel tanks. This creates a soft palate texture and melds the flavors and aromas effortlessly. Hints of orange zest and peach on the nose and flavors of vanilla bean and a grapefruit finish will delight your senses and make your evening a bit lighter.

PAIRING SUGGESTIONS

- Lobster Mac and Cheese
- Smoked Gouda
- Parmesan Crusted Trout

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. - Oregon Wine Board

Sweet Cheeks Winery & Vineyard
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