



EUGENE, OR

SWEET CHEEKS WINERY



EST. 2005



WINE ANALYSIS

VINTAGE

2021

APPELLATION

Willamette Valley AVA

VARIETAL

100% Pinot Noir (Rosé)

HARVEST DATE

September 10, 2021

BOTTLING DATE

January 25, 2022

VINEYARD SOURCE

Sweet Cheeks Vineyards
(Bossman/Kody Blocks)

PRODUCTION

550 cases

CELLAR TREATMENT

Whole cluster pressed gently, after settling the juice was racked before inoculation, slow and cool fermentation to retain freshness

ALCOHOL : 13.0%

pH : 3.14

TA : 6.4 g/L

RS : 2g/L or 0.2%

Pinot Noir Rosé

TASTING NOTES

Aromas of meyer lemon and gentle touches of almond extract and a delightful soft salmon color combine together to be an enticing rosé that you cannot wait to try. This mellow and elegant wine deliver a taste of dried apricot, guava and ripe strawberry. A lively acidity with just a hint of effervescence makes this anything but ordinary and a very food friendly wine.

PAIRING SUGGESTIONS

- Yogurt Covered Pretzels
- Spinach, Balsamic, Berry, Feta Salad
- Macadamia Nut Crusted Halibut

2021 HARVEST OVERVIEW

Oregon saw a warmer and drier than average fall of 2020 through winter of 2021. The first half of winter remained generally dry with some winter rains that concluded in light precipitation leading up to flowering - resulting in larger clusters and berries. In the early spring, we saw near average, to slightly cooler temperatures with minimal rainfall concerning 60% of the region in severe to exceptional drought by the beginning of April. Extreme heat started off in June dropping to moderate heat later in the month. A roller coaster of heat spikes continued throughout the summer of 2021 creating exceptionally ripe, and rich colored berries with prestige acidity and intense flavors.

Sweet Cheeks Winery & Vineyard
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