



# 2012 RESERVE PINOT NOIR

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Sweet Cheeks Winery has been an established vineyard since 1978. The 55 acre estate vineyard sits on 140 acres of prime sloping hillside in the heart of the Willamette Valley wine appellation.

Our philosophy is to allow the terroir and varietal characteristics for each harvest to be fully expressed by advocating minimal handling and gentle processing throughout the wines life.

## WINEMAKER NOTES

Our grapes for our 2012 Reserve Pinot Noir were selected from "Wildchild", our smallest block in our vineyard. Hanging one cluster per shoot for potential reserve quality, then fermented using 30% whole cluster micro batch fermentation. Following a slow and cool fermentation regime, the Reserve Pinot Noir was pressed off and transferred to new, or second use, French oak barrels for 22 month maturation. Seductively rich, dark ruby-violet color, cherry and plum, a well-rounded tannin and cinnamon spice finish. With careful cellaring, this wine should cellar well for at least 5 to 8 years.

## VINEYARD

Sweet Cheeks Winery - Willamette Valley AVA  
Harvested October 11, 2012

## ANALYSIS

PH: 3.49

TA: 5.6 g/L

ALC/VOL:13.5%

Production: 133 cases