



2013 RESERVE PINOT GRIS

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

The fruit was de-stemmed and allowed to sit in the press for 14 hours, then gently pressed the next morning. After settling, the juice was inoculated with neutral yeast strain. Half of the juice was fermented in a stainless steel tank, while the other half was fermented in French oak barrels and aged for 7 months, some malolactic fermentation allowed to occur. The juices were blended together in preparation for bottling. This wine exhibits excellent texture and complexity. Lifted aromas of orange blossom, lemon zest, mineral notes, and hints of spice allow for a creamy texture in the finish. This wine is the perfect choice for fish, poultry, salad, and mild cheeses.

VINTAGE

Spring was off to an early start due to continuous warm temperatures and less rainfall than average. Bud break occurred two and a half weeks earlier than the previous year. Then continuous warm summer created the perfect growing and ripening conditions, that also created an earlier harvest. The warm, dry summer, combined with an early growth, developed great color, flavor, aroma, and a natural acidity that is essential for making "Willamette" Pinot Gris.

VINEYARD

Sweet Cheeks Vineyards Harvest Date: September 27, 2013

Rebeca Rose Vineyards Harvest Date: September 19, 2013

ANALYSIS

PH: 3.07 TA: 6 g/L ALC/VOL:13% RS: 0.9% Production: 334 cases

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