



## 2014 VINTAGE 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 terrior and varietal characteristics for each harvest to be fully expressed by advocating minimal handling and gentle processing throughout the wines' life.

### WINEMAKER NOTES

The grapes were de-stemmed and not crushed to gently extract color and flavor without harsh tannin. Aged in French oak for 10 months, 50% new, 35% second use and 15% neutral. This delightful Pinot Noir has a bouquet of freshly picked cherry, blackberry and raspberry with a hint of tasted hazelnut and some delicate earthiness. This wine is a classic cool climate Pinot Noir with silky tannins and a great balance of acidity. It has a complexity in the mid-palate followed by a long, spicy finish. This wine is a perfect choice for fish, poultry, roasted pork, mild curries and earthy, firm cheeses.

### VINTAGE

Spring 2014 got off to an early start due to continuous warmth and less precipitation than average throughout the season. Bud break occurred about 2 1/2 weeks earlier than the previous year. The continuous warm summer created perfect growing and ripening conditions that set us up for an early harvest. The warm, dry summer combined with an early harvest allowed the grapes to develop great color and flavor, an excellent aroma and natural acidity, the essentials for making "Willamette Valley" style Pinot Noir.

### VINEYARDS

Sweet Cheeks Vineyards  
Harvest Dates : September 25 - October 9, 2014

Davis Vineyards (Willamette Valley)  
Harvest Dates : September 17, 2014

### ANALYSIS

PH : 3.63

TA : 5.6 g/L

Alc/Vol : 13.0%

Production : 1,548 Cases

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