



SWEET CHEEKS WINERY & VINEYARD

2016 Sauvignon Blanc

APPELLATION : Umpqua Valley, Oregon, USA

VARIETAL COMPOSITION : 100% Sauvignon Blanc

HARVEST DATE(S) : September 22, 2016

VINEYARD SOURCES : Parker Vineyard

CELLAR TREATMENT : Slow and cool fermentation in all stainless steel tanks.

BOTTLING DATE : March 3, 2017

CASE PRODUCTION : 670 Cases Produced

WINE ANALYSIS : pH : 3.37 | TA : 6.1 g/L
Alcohol : 13.5% | RS: 0.4 % or 4.0 g/L

TASTING NOTES

Luscious aromatics of pineapple and guava dominate the nose of this delightful 2016 Sauvignon Blanc. Upon first sip, it beautifully incorporates both a vegetal palate heavy with bell pepper notes and a floral element reminiscent of newly budding roses. Luscious flavors of pineapple and guava, and delicate white cranberry round out the palate, making it a well-balanced and truly unique Sauvignon Blanc.

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sweetcheekswinery.com

Winery est. 2005



2016 HARVEST OVERVIEW

The 2016 growing season in Oregon mimicked the previous few vintages with one of the earliest bud breaks yet. Spring came quickly with warm days that turned into temperate summer months. Bloom saw a miniature heat wave that tapered the size and set of the fruit. Though the growing season got off to an early start, the more even summer temperatures slowed things and allowed the fruit to develop thoroughly with delectable complexity and intense flavor. The vintage resulted in, once again, extraordinary fruit quality, but with yields closer to pre-2014 vintages.

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Our passion is to create wines that reflect the beauty surrounding us in the Southern Willamette Valley. We believe in producing exceptional wines through gentle processing. Each vintage is unique and we invite you to experience it.

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Established as a vineyard in 1978, the 55 acre estate vineyard sits on 140 acres of prime sloping hillside in the Southern region of the Willamette Valley wine appellation.