



SWEET CHEEKS WINERY & VINEYARD

2017 Rosy Cheeks

VARIETAL COMPOSITION : Pinot Noir, Pinot Gris, Tempranillo, Chardonnay, Malbec, Merlot

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

WINE ANALYSIS : pH : 3.36 | TA : 5.5 g/L
Alcohol : 10.7% | RS : 4.1%

TASTING NOTES

Fragrant floral notes lift out of the glass of our 2017 Rosy Cheeks, filling the nose with a honeyed bouquet of lilies and gardenias. With a dense and delightful mouthfeel, notes of strawberry sorbet and berry cobbler fill the palate and swirl over the taste buds. This semi-sweet rosé finishes long, sweet and satisfying to the core and pairs well with spicy dishes.

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sweetcheekswinery.com

Winery est. 2005



2017 HARVEST OVERVIEW

After a few dry winters, the 2016-2017 winter provided ample rain and snowpack statewide. The winter gave way to a relatively cool and wet spring compared to the last few years. As a result, bud break in Oregon started closer to normal in mid-April. The spring warmed up with record heat in late May that initiated flowering in most areas of the state. July ramped up the heat moving the vintage rapidly to véraison. However, August saw multiple one day records for maximum daytime temperatures with heat stress events early and late in the month. - Oregon Wine Board

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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.