



WINE ANALYSIS

APPELLATION

Willamette Valley

VARIETAL

100% Chardonnay

HARVEST DATES

October 9 & 16, 2017

VINEYARD SOURCE

84% Sweet Cheeks
Vineyard, 16% Chateau
Bianca

PRODUCTION

530 Cases

CELLAR TREATMENT

Aged 17 months in French
oak (43% new, 57% neutral)

ALCOHOL: 14.8%

pH: 3.22

TA: 5.9 g/L

SRP: \$26

2017 Chardonnay

TASTING NOTES

Riveting floral and citrus peel aromatics are followed by layered flavors of nectarine, baked golden apple, sweet spice, and lime zest. Elegant and soft on the front, mid-palate mouth-watering acidity leads to notes of nutmeg and steely slate on a palate pleasing long lasting finish.

PAIRING SUGGESTIONS

- Mt. Tam Triple Cream
- Camembert
- Cheddar
- Fontina
- Halibut in Lemon Butter
- Roast Chicken
- Pasta Alfredo
- Pumpkin Risotto

2017 HARVEST OVERVIEW

2017 started out cool and wet with record heat arriving in late May and then a cool down happening in early June; as a result, bud break started in mid-April. Temperatures fluctuated the rest of the season with a few heat spikes in July which made for an early veraison followed by the warmest August on record. The end result was very high yields of good quality fruit with lower alcohol, nice acid, and abundant tannin.

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