



## 2018 Trio Sparkling Wine

### TASTING NOTES

Our Trio Sparkling is 50% Pinot Noir and 50% Chardonnay harvested from our vineyard. The name Trio is to celebrate the third generation of the Sweet Cheeks Winery Family that was born the same year these grapes were harvested. Crafted méthode traditionnelle, there is no skin contact and no dosage, leaving a bright and crisp sparkle. This wine will pair nicely with truffled popcorn, a warm pear crisp, fresh french fries or rich seafood pasta.

### HARVEST OVERVIEW

2018 was Oregon's 8th warmest year on record. In spite of the warmer than average vintage, nature cooperated and our summer was sunny, dry and hot, resulting in one of Oregon's most bountiful harvests to date. Late bud break was due to a slightly wet and cooler April, followed by an average bloom in veraison and a slow and steady harvest season through the end of October. 2018 is sure to exhibit the typical balance, brightness and depth of fruit that are cornerstones of Oregon wine.

### WINE ANALYSIS

Appellation	: Willamette Valley
Varietal Composition	: 50% Pinot Noir, 50% Chardonnay
Harvest Date	: October 1, 2018
Vineyard Source	: Sweet Cheeks Vineyard
Case Production	: 300 Cases
Cooperage/Cellar Treatment	: Méthode Traditionnelle

pH : 3.11 | TA : 6.23 g/L | Alcohol : 12.5% | RS : 12.9%