



WINE ANALYSIS

APPELLATION

Oregon

VARIETAL

Pinot Noir 67%, Syrah 5%,
Tempranillo 7%, White
grapes pressing 21%

HARVEST DATE

Mid September through
October

VINEYARD SOURCE

N/A

PRODUCTION

1,300 Cases

CELLAR TREATMENT

N/A

ALCOHOL : 11.0%

pH : 3.34

TA : 5.5g/L

RS : 0.41%

2020

Rosy Cheeks

TASTING NOTES

Our 2020 Rosy cheeks is bright salmon in color with fruit forward aromas of ripe sweet strawberries and raspberries. Youthful and spirited, Rosy's fruit flavors are followed by a touch of orange zest, ensuring a lovely balance that's light, juicy and refreshing.

PAIRING SUGGESTIONS

- Blue Cheese
- Chèvre
- Baked Brie
- Manchego
- Melon & Prosciutto
- Hummus
- Grilled Fish
- Quiche

2020 HARVEST OVERVIEW

A mild and dry winter in 2019-20 was followed by an overall dry growing season, with the exception of early season swings between heat and cool/wet conditions leading up to and during flowering - resulting in smaller berries and clusters. An extreme wind event on Labor Day was followed by catastrophic fires and smoke for days. While fires were widespread, smoke characteristics were highly variable and site-specific. Reports indicated the quality of harvested fruit was outstanding - smaller clusters gave way to great color, and concentrated flavors had desired sugar levels with excellent acidity.

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