



## WINE ANALYSIS

### APPELLATION

Umpqua Valley, Rogue Valley

### VARIETAL

100% Sauvignon Blanc

### HARVEST DATES

September 4 & October 2, 2020

### VINEYARD SOURCE

Quail Run Vineyards, Parker Vineyards

### PRODUCTION

1,066 Cases

### CELLAR TREATMENT

100% stainless steel tank fermented in different tanks with different yeasts for aromatics & complexity

ALCOHOL: 13.5%

pH: 3.14

TA: 6.18 g/L

RS: 3.7 g/L or 0.37%

SRP: \$27

## 2020

# Sauvignon Blanc

## TASTING NOTES

Blending fruit from two different vineyards located in two different AVAs with varying climates resulted in a super fruit forward wine with vibrant aromas and crisp flavors of green melon, freshly sliced pear, and lime verbena herb. Highlighted by mineral driven notes of salty sea spray, a mid palate hint of zesty jalapeno is joined with racy acidity that follows through to a perpetually bright and juicy finish.

## PAIRING SUGGESTIONS

- Honey Goat Cheese
- Havarti
- Gouda
- Brie
- Ceviche
- Lobster Bisque
- Garlic Prawns
- Southern Fried Chicken

## 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. Extreme wind on Labor Day was followed by catastrophic fires and smoke for days. While fires were widespread, smoke was 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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