

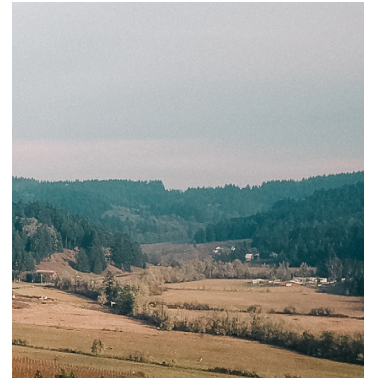


EUGENE, OR

# SWEET CHEEKS WINERY



EST. 2005



## WINE ANALYSIS

### VINTAGE

2021

### APPELLATION

Rogue Valley  
Umpqua Valley

### HARVEST DATE

September 3, 2021  
October 7, 2021

### BOTTLING DATE

January 25, 2022

### VINEYARD SOURCE

Quail Run Vineyard  
Parker Vineyard

### PRODUCTION

1,000 cases

### CELLAR TREATMENT

Lot fermented in two different vessels all stainless steel using different yeast strains for complexity before blending.

**ALCOHOL : 13.0%**

**pH : 3.40**

**TA : 2.4 g/L**

**RS : .24%**

## Sauvignon Blanc

### TASTING NOTES

Aromas of jasmine, orange and kumquat blossoms blend perfectly with grapefruit, guava and peach to becon you in for a sip. A herbaceous finish gives you hints of green pepper. On the palate, juicy flavors of lemon curd, ripe guava, peach and apricot and a zip of lime peel to finish. This is the perfect blend between a New Zealand and an American Sauvignon Blanc.

### PAIRING SUGGESTIONS

- Fish Tacos with Mango Salsa
- Grapefruit, Orzo, Avocado and Arugula Salad
- Chicken Fajitas

### 2021 HARVEST OVERVIEW

Oregon saw a warmer and drier than average fall of 2020 through winter of 2021. The first half of winter remained generally dry with some winter rains that concluded in light precipitation leading up to flowering - resulting in larger clusters and berries. In the early spring, we saw near average, to slightly cooler temperatures with minimal rainfall concerning 60% of the region in severe to exceptional drought by the beginning of April. Extreme heat started off in June dropping to moderate heat later in the month. A roller coaster of heat spikes continued throughout the summer of 2021 creating exceptionally ripe, and rich colored berries with prestige acidity and intense flavors.

**Sweet Cheeks Winery & Vineyard**  
**27007 Briggs Hill Road, Eugene, OR 97405**

Distribution & Media Contact: Jessica Thomas  
jessica@sweetcheekswinery.com