



WINE ANALYSIS

APPELLATION

Willamette Valley

VARIETAL

100% Pinot Gris

HARVEST DATES

September 27, 2019

VINEYARD SOURCE

Sweet Cheeks Vineyard -
Oak Block Hill

PRODUCTION

260 Cases

CELLAR TREATMENT

Destemmed & pressed with
8 hours of skin contact. 66%
stainless steel to preserve
freshness and acidity.
34% barrel fermented in
neutral French oak. Aged
8 months.

ALCOHOL: 13.5%

pH: 3.45

TA: 5.2 g/L

RS: 2.2 g/L or 0.22%

SRP: \$28

2019 Reserve Pinot Gris

TASTING NOTES

Skin contact and barrel aging add uncommon characteristics like a golden-salmon hue and a creamier than usual mouthfeel - making this a super unique Pinot Gris. Aromas of fresh sliced pears, yellow apple, and orange blossom are highlighted by sweet spice. A lush and creamy mouthfeel on the front leads to pears, white peach, and candied ginger with subtle acidity and zippy spice on a surprisingly crisp and refreshing finish.

PAIRING SUGGESTIONS

- Clothbound Cheddar
- Cottage Cheese
- Cream Cheese
- Parmesan
- Creamy Lemon Garlic Scallops
- Thai Coconut Curry Chicken
- Dungeness Crab Salad
- Rosemary Almond Cheese Balls

2019 HARVEST OVERVIEW

A classic Oregon harvest, the 2019 growing season was compressed with more weather events and cooler temperatures than in recent years. An early spring allowed our fruit to ripen just in time for heavy rain in September and October. The fruit that came off the vine was high quality and clean with great acid retention for a beautiful 2019 vintage.

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