



WINE ANALYSIS

APPELLATION

Willamette Valley

VARIETAL

100% Pinot Noir

HARVEST DATES

October 3-9, 2018

VINEYARD SOURCE

Sweet Cheeks Vineyard -
60% Kody Block, 25% Wild
Child Block, 15% Grandpa
Block

PRODUCTION

490 Cases

CELLAR TREATMENT

Aged 18 months in French
oak - 20% new oak, 50%
2nd & 3rd use, 30% neutral
oak

ALCOHOL : 13.0%

pH : 3.91

TA : 5.7 g/L

RS : N/A

SRP:

\$37

2018 Estate Pinot Noir

TASTING NOTES

Site specific to its core, this is Sweet Cheeks terroir in a bottle. Lively and bright aromas of red raspberry, cherry, and cranberry with toasted hazelnut underscored by sweet tea and violets for balance and finesse. Juicy waves of red fruit surf along the palate with fine grained tannins and subtle acidity. Cinnamon and star anise join the red fruit nuances - adding great depth and complexity and finishing long and full of fall spice notes.

PAIRING SUGGESTIONS

- Humboldt Fog
- Mt. Tam Triple Cream
- Gruyere
- Taleggio
- Cedar Plank Grilled Salmon
- Seared Tuna
- Charcuterie
- Paté

2018 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 has proven to be an exceptional year for Pinot noir, exhibiting the typical balance, brightness, and depth of fruit that are cornerstones of Oregon wine.

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