



## WINE ANALYSIS

### APPELLATION

Willamette Valley

### VARIETAL

100% Pinot Gris

### HARVEST DATE

September 27, 2019

### VINEYARD SOURCE

Sweet Cheeks Vineyard

### PRODUCTION

989 Cases

### CELLAR TREATMENT

100% stainless steel tank ferment. Lots were fermented in different tanks with different yeasts at a low temperature to preserve aromatics and complexity.

**ALCOHOL : 13.0%**

**pH : 3.00**

**TA : 5.88g/L**

**RS : 0.33%**

## 2019 Vintage Pinot Gris

### TASTING NOTES

Crisp and fruit forward aromas of pear, honeysuckle, rosewater and lemon curd are followed by a flavor-packed punch of fruit - apple, lime and orange blossom notes are highlighted by a hint of honey. Refreshing acidity balances the layers of juicy fresh fruit and the finish is bright and clean. This is an old school, classic Willamette Valley Pinot Gris - the style that put Oregon on the map for outstanding wine.

### PAIRING SUGGESTIONS

- Humboldt Fog
- Chevre
- Limburger
- Ricotta
- Fish & Chips
- Lemon Chicken
- Dungeness Crab Salad
- Clams Casino

### 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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