



## WINE ANALYSIS

### APPELLATION

Willamette Valley

### VARIETAL

100% Pinot Noir

### HARVEST DATE

September 30, 2018 -  
October 9, 2018

### VINEYARD SOURCE

Sweet Cheeks Vineyard,  
Davis Vineyard

### PRODUCTION

514 cases

### CELLAR TREATMENT

Aged 18 months in French  
oak barrels (38% new, 48%  
second use, 14% third use)

**ALCOHOL : 13.9%**

**pH : 3.41**

**TA : 5.85 g/L**

**RS : N/A**

## 2018 Reserve Pinot Noir

### TASTING NOTES

Elegantly textured and seamlessly integrated, this stunning representation of Pinot Noir from the southern portion of the Willamette Valley has great depth and complexity with its silky tannins and vibrant acidity. Aromas and flavors of pomegranate, raspberry, cherry cola, and earth are underscored by hints of nutmeg, cinnamon, and clove. Lush and juicy waves of red fruit flow along the palate, ending long with a lovely swirl of spice.

### PAIRING SUGGESTIONS

- Humboldt Fog
- Cave Aged Gruyere
- Pâtes
- Triple Cream Brie
- Charcuterie
- Grilled Salmon
- Herbed Lamb Shanks
- Roasted Turkey

---

### 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 exhibits typical balance, brightness, and depth of fruit that are cornerstones of Oregon wine. - Oregon Wine Board

---

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

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