

EUGENE, OR

# SWEET CHEEKS WINERY



EST. 2005

# 2023 SAUVIGNON BLANC

rogue & umpqua valley

PINEAPPLE & BLOOD ORANGE  
with a hint of GOOSEBERRY

## THE VINEYARD

Sourced from our longtime partners and friends at Quail Run Vineyards in the Rogue Valley AVA. The vineyard site is 1850 feet in elevation with Manita loam soil. We also sourced from Parker Vineyard in the Umpqua Valley AVA.

## THE HARVEST

Pressed whole cluster and fermented in stainless steel tanks at a low temperature for 4 months to preserve the aromatics and complexity of the flavor profile.

## THE VINTAGE

The 2023 vintage was off to a delayed start with bud break nearly three weeks late. However, a warm and dry summer allowed for beautiful ripening and yields.

## THE WINE

100% Sauvignon Blanc | Rogue Valley & Umpqua Valley AVA  
Quail Run Vineyard & Parker Vineyard

| RETAIL | TA     | PH   | RS     | ALC   |
|--------|--------|------|--------|-------|
| \$29   | 6.7 gL | 3.23 | 2.2 gL | 13.2% |

“We have two stunning vineyard sites that I work with for our Sauvignon Blanc. Quail Run Vineyards is high elevation which provides almost a New Zealand zip to the grape. Parker Vineyards allows the beautiful fruit-forward component to come through. I find blending both of these vineyards allows for layers of complexity and vibrant acidity that lingers.”

- Leo Gabica, Winemaker

|               |                       |
|---------------|-----------------------|
| PRODUCTION    | 1500 12 x 750ml cases |
| HARVEST DATE  | 9/21 10/12 10/27 '23  |
| BOTTLING DATE | February 5, 2024      |
| RELEASE DATE  | March 5, 2024         |



we look forward to hosting you soon | 27007 Briggs Hill Road Eugene, Oregon 97405  
connect with us | 541-349-9463 [sweetcheekswinery.com](http://sweetcheekswinery.com)