EUGENE, OR

SWEET CHEEKS WINERY

EST. 2005

2023 ESTATE CHARDONNAY

willamette valley

GOLDEN APPLE & VANILLA
with a hint of CITRUS

THE VINEYARD

Dry farmed and practicing organic | South Willamette Valley
Estate grown and hand-harvested. Elevations range from 720 - 750 feet.

THE HARVEST

46% of the wine was fermented in stainless steel tanks for aromatics and preserving the acidity. The other 54% was aged in French oak barrels for 10 months, 28% new & 72% 2nd/3rd use.

THE VINTAGE

The 2023 harvest was off to a delayed start. Bud break was a few weeks later than usual, but a warm and dry summer allowed the fruit to ripen beautifully.

THE WINE

100% Chardonnay | Willamette Valley AVA
Sweet Cheeks Vineyards

RETAIL	TA	PH	R S	ALC
$32	5.8 gL	3.36	1.8 g/L	13.5%

"Our 2023 Estate Chardonnay captures the vibrant acidity through the stainless steel aging, and showcases layers of complexity from 10 months in French oak. Our vineyard has just under 2 acres of Chardonnay planted, so we can only create an Estate Chardonnay during exceptional vintages. Enjoy this wine with your favorite seafood dishes, particularly with crab."

- Leo Gabica, Winemaker

PRODUCTION	297 12 x 750ml cases
HARVEST DATE	October 13, 2023
BOTTLING DATE	September 10, 2024
RELEASE DATE	October 1, 2024

we look forward to hosting you soon | 27007 Briggs Hill Road Eugene, Oregon 97405

connect with us | 541-349-9463 sweetcheekswinery.com