SWEET CHEEKS



2022 PINOT NOIR

willamette valley

CHERRY & RED BERRIES with a hint of CEDAR

THE VINEYARD

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

THE HARVEST

The 2022 harvest began with a very cold and wet spring, lessening yields on our estate. A short rain episode occured in September followed by a beautiful October.

THE VINTAGE

The berries were cold soaked for 3 days prior to the primary fermentation. Aged in French oak barrels for 19 months: 11% new, 21% second-use, and 68% neutral. The wine went through full Malolactic Fermentation.

THE WINE

100% Pinot Noir | Willamette Valley AVA Sweet Cheeks Vineyards & Davis Vineyards

RETAIL	ΤA	PH	ALC
\$38	5.2 gL	3.58	13.5%

"This wine is a blend of our estate vineyard and Davis vineyards. The blocks from our vineyard are Swiss and Dijon clones, while the grapes from Davis are Pommard. You are going to taste a harmony of all three in the glass. I do like to make our Vintage Pinot Noir in a medium body style and age it for a little longer than you might expect from the Willamette Valley. I really enjoy how the flavors come through and continue on, the story never really ends for this wine."

- Leo Gabica, Winemaker

PRODUCTION	2300 12 x 750ml cases	
HARVEST DATE	Oct 13 & 18, 2022	
BOTTLING DATE	August 5, 2023	
RELEASE DATE	November 2024	



we look forward to hosting you soon | 27007 Briggs Hill Road Eugene, Oregon 97405 connect with us | 541-349-9463 sweetcheekswinery.com