SWEET CHEEKS 2023 PINOT GRIS Willamette valley



ORANGE PEEL & PEAR with a hint of APPLE

THE VINEYARD

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

THE HARVEST

Our 2023 Pinot Gris was fermented in stainless steel tanks at a low temperature to preserve the aromatics and complexity. We selected the blocks of Pinot Gris located in the heart of our vineyard for this vintage.

THE VINTAGE

The 2023 harvest was delayed with bud break taking place a few weeks later than usual, but a warm and dry summer allowed the fruit to have an extended hang-time, developing a beautiful flavor profile.

THE WINE

100% Pinot Gris | Willamette Valley AVA Sweet Cheeks Vineyards

RETAIL	ΤA	PH	R S	ALC
\$28	5.55 gL	3.17	6 gL	13.5%

"Each block of Pinot Gris in our vineyard showcases unique flavor profiles. For the 2023 Pinot Gris, I wanted to highlight the citrus, juicy apple and zest that comes from the block in the heart of our vineyard. We fermented at low temperatures to ensure the aromatics jump out of the glass."

- Leo Gabica, Winemaker

PRODUCTION	1,194 12 x 750ml
HARVEST DATE	Sept 23 - Oct 2, 2023
BOTTLING DATE	April 18, 2024
RELEASE DATE	September 1, 2024

