

EUGENE, OR

# SWEET CHEEKS WINERY



EST. 2005

# 2017 CHARDONNAY

willamette valley

CINNAMON & BOSCPPEAR *with a hint of* LIME ZEST

## THE VINEYARD

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

## THE HARVEST

Fermented in stainless steel at low temperatures to preserve aromatics. At the end of fermentation the wine was transferred to barrels for aging & malolactic fermentation for 17 months in French oak. (43% new oak & 57% neutral oak.

## THE VINTAGE

Our estate experienced a cool and wet spring which resulted in a mid-April bud break. Spring warmed up with record heat in late May followed by very high temperatures in July and August resulting in rapid veraison.

## THE WINE

100% Chardonnay | Willamette Valley AVA  
84% Sweet Cheeks Vineyards, 16% Chateau Bianca

RETAIL	TA	PH	RS	ALC
\$28	5.9 gL	3.22	gL	13.2%

"I really enjoy showcasing the vibrancy that you may not expect from a Chardonnay by only aging part of the wine in French oak. I dare you to tell me you still don't enjoy Chardonnay after trying our 2017 vintage."

- Leo Gabica, Winemaker

PRODUCTION	530 12 x 750ml cases
HARVEST DATE	October 9 & 16, 2017
BOTTLING DATE	August 12, 2018
RELEASE DATE	November 4, 2018



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)