## SWEET CHEEKS

# 2018 ESTATE PINOT GRIS



willamette valley

PINEAPPLE & PEAR with a hint of TANGERINE

#### 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 100% stainless steel with two different yeast strains and kept at low temperatures to preserve aromatics.

#### THE VINTAGE

Our estate experienced a cool and wet spring which resulted in a late bud break followed by an average bloom and veraison. This was followed by Oregon's 8th warmest year on record which lead to an extremely bountiful harvest.

### THE WINE

100% Pinot Gris | Willamette Valley AVA Sweet Cheeks Vineyards

RETAIL	ΤA	PΗ	R S	A L C
\$28	6.60 gL	3.20	3.53 gL	14.1%

"Our Pinot Gris grows in the heart of our vineyard: right in the middle! It greets our guests as they make the drive up to our tasting room. Just as the leaves wave hello and welcome you in, the aromatics of our 2018 Estate Pinot Gris will peak your interest for what you are about to experience. When aging this wine, I ensure the crisp acid will balance with the fruit-forward notes by aging purely in stainless steel tanks."

- Leo Gabica, Winemaker

PRODUCTION	1,048 12 x 750ml cases
HARVEST DATE	Sept & Oct 2018
BOTTLING DATE	April 14, 2018
RELEASE DATE	June 20, 2018



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