

EUGENE, OR



2021 PINOT BLANC

rogue valley

JASMINE & GRAPEFRUIT
with a hint of ALMOND CROISSANT

THE VINEYARD

Sourced from our longtime friends and partners, Foris Vineyard. Foris Vineyard is located in the Illinois Valley of the Rogue Valley AVA

THE HARVEST

Fermented in stainless steel tanks at a low temperature to preserve aromatics and complexity. Two strains of yeast used and whole cluster pressed.

THE VINTAGE

Oregon experienced various heat spikes throughout the growing season. It was an early spring and summer, this roller coaster of heat spikes created exceptionally ripe and rich colored berries with intense flavors and incredible acidity.

THE WINE

100% Pinot Blanc | Rogue Valley AVA
Foris Vineyard

| RETAIL | TA | PH | RS | ALC |
|--------|--------|------|--------|-------|
| \$28 | 4.3 gL | 3.45 | 2.7 gL | 13.5% |

“Our 2021 Pinot Blanc was pressed whole cluster and fermented for seven months in our stainless steel tank. I enjoy the complexity, the acidity, and the citrus notes. Vibrant grapefruit with a finish that is reminiscent of a freshly baked almond croissant.”

- Leo Gabica, Winemaker

| | |
|---------------|----------------------|
| PRODUCTION | 325 12 x 750ml cases |
| HARVEST DATE | Oct 10, 2021 |
| BOTTLING DATE | May 3, 2022 |
| RELEASE DATE | Sept. 3, 2022 |



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