



SWEET CHEEKS WINERY & VINEYARD

2016 PINOT GRIS

APPELLATION : Willamette Valley, Oregon

VARIETAL COMPOSITION : 100% Pinot Gris

HARVEST DATE(S) : September 14th - 22nd 2016

VINEYARD SOURCES : Sweet Cheeks Vineyards
Five Fourteen Vineyards

COOPERAGE : 100% stainless steel ferment with different yeast for complexity. Cook ferment to preserve aromatics.

BOTTLING DATE : September 2, 2017

CASE PRODUCTION : 1,619 Cases Produced

WINE ANALYSIS : pH : 3.22 | TA : 6.0 g/l | Alcohol : 13.5% | RS : 6.6 g/l

TASTING NOTES

Our 2016 Pinot Gris displays bright, youthful flavors of orange peel, citrus and granny smith apple. Nicely balanced, this Pinot Gris is elegant and traditional, yet vibrant and fresh-faced.

541.349.9463 | 27007 Briggs Hill Rd. | Eugene, Oregon 97405

sweetcheekswinery.com

Winery est. 2005



HARVEST OVERVIEW

The 2016 growing season in Oregon mimicked the previous few vintages with one of the earliest bud breaks yet. Spring came quickly with warm days that turned into temperate summer months. Bloom saw a miniature heat wave that tapered the size and set of the fruit. Though the growing season got off to an early start, the more even summer temperatures slowed things and allowed the fruit to develop thoroughly with delectable complexity and intense flavor. The vintage resulted in, once again, extraordinary fruit quality, but with yields closer to pre-2014 vintages.

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Our passion is to create wines that reflect the beauty surrounding us in the Southern Willamette Valley. We believe in producing exceptional wines through gentle processing. Each vintage is unique and we invite you to experience it.



Established as a vineyard in 1978, the 55 acre estate vineyard sits on 140 acres of prime sloping hillside in the Southern region of the Willamette Valley wine appellation.