



Sweet Cheeks Winery
2008 VINTAGE PINOT NOIR

Statistics:

PH: 3.49

TA: 6.0

Alcohol by Volume 12%

2500 cases produced

Grapes were harvested from Sweet Cheeks Vineyards on 10-13-2008.

Winemaker Notes

A late spring followed by a dry and warm growing season resulted in excellent flavour development without overblown sugars. In the winery techniques such as whole cluster fermentation, extended maceration (pre and post ferment) and careful selection of yeast and French oak have been employed to highlight the aromatic expression of Pinot Noir. This youthful wine exhibits bright red fruit on the nose and palate overlaying a defined structure that will allow this wine to age for at least 5 to 8 years.

Enjoy!

Retail Price \$22.00 per bottle

Wine Club Release

2 x \$17.60 per bottle = \$35.20

Please add \$8.50 if your wine is shipped