

COELHO

WINERY



2016 Coelho Vineyard Pinot Noir

Tasting Notes

This humble Pinot Noir from our original vineyard is typical of what the world has come to understand as Willamette Valley Pinot. Ruby in color, it offers a nose of red fruits (cherry, pomegranate, and cranberry) coupled with a touch of baking spice and of earth. The palate echoes the nose and brings food-friendly acidity courtesy of the cool Van Duzer sea breezes.

Scores

94 points. Prince of Pinot

Winemaking Notes

100% destemmed whole berry fermentation after maceration for 3-5 days, punch down twice daily during fermentation, 100% malolactic degradation. Aged in 25% new French oak and 75% used French oak for 14 months followed by 2 months in stainless steel to mellow before bottling.

Vineyard Notes

Coelho Vineyard, about 35 acres of Missoula Flood sedimentary soil in the gently rolling hills south of Amity in the Van Duzer Corridor AVA, produces high acid wines with generous fruit. Planted to 13 rows of Dijon 76 Chardonnay, 5 rows of Pinot Gris, and the balance to 50/50 Pommard and Dijon 777 clones of Pinot Noir. Pinot Noir from this vineyard displays notes of red fruit and earth. Chardonnay reveals a lemon core while Pinot Gris always has a wonderful balance of lemon-lime acid and expressive fruit.

Technical Notes

Harvest Date	September 2016	Alcohol	14.1%
Brix at Harvest	22.5	pH	3.62
Bottling Date	January 2018	TA	5.8 g/l
Cases Produced	94		

Make Moments

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