

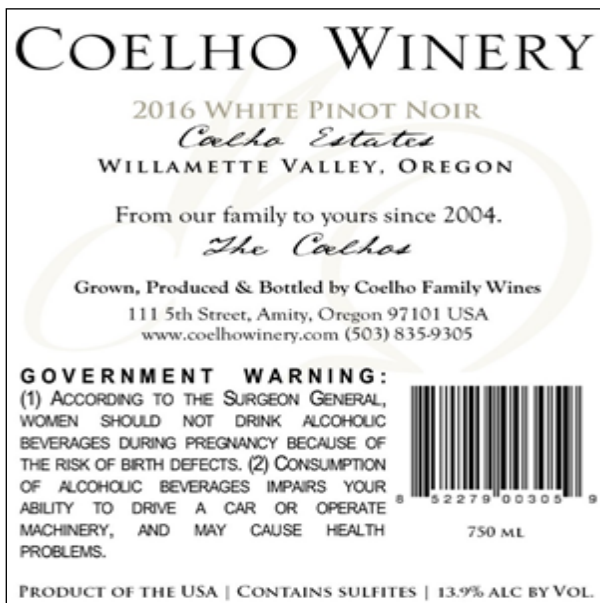
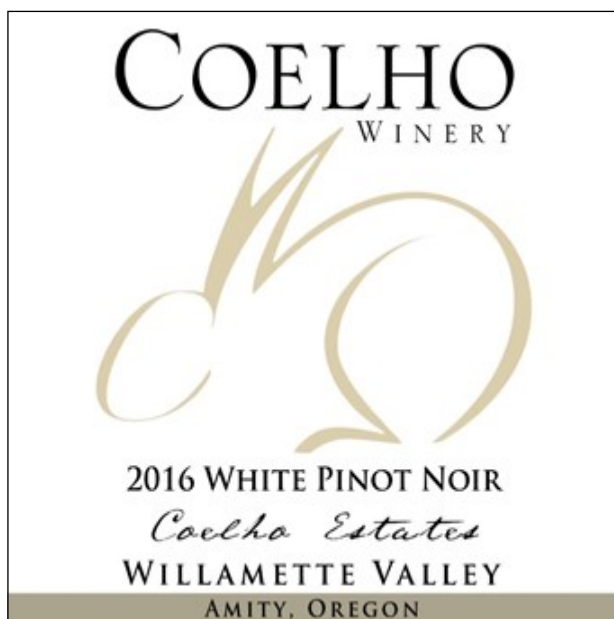
COELHO

WINERY

2016 WHITE PINOT NOIR
COELHO ESTATES

WILLAMETTE VALLEY

Dusty, dried rose petals give way to bright summer peaches on the nose. The wine sits heavy on the palate with savory notes of honeysuckle and butterscotch. The long medium heavy finish is sure to be a crowd-pleasing wine for any and all occasions.



Varietals: Pinot Noir; Pommard, Wadensvil clones

Vineyards: Coelho, Scharf

Brix at Harvest: 23.5°

Harvest Date: October 8, 2016

Vinification Techniques: Hand-picked and whole cluster-pressed using a Champagne-style press program. The juice was settled cold (40 F) for 5 days. Then we let the juice warm naturally and then inoculated it. Fermentation was completed in 25-30 days in a temperature controlled room. Aged *sur lie* in neutral French oak for 11 months.

Cooperage: 100% neutral French oak for 11 months

Bottling Date: August 28, 2017

Production: 91 cases

Chemistry:

Alcohol by Volume: 14%

pH Value: 3.42

Titratable Acidity: 6.2 g/L

Malic Acid: 2.17 g/L

Residual Sugar: 1 g/L