



# COELHO

## WINERY

### 2017 Chardonnay Bunny Cuvée

#### Tasting Notes

Green gold so typical of Chardonnay, this wine leads on the nose with classic Chardonnay aromas of green melon, yellow apple, poached pear, honey, and a touch of cream. The palate is fresh and well-balanced with more apple and pear driven by food-friendly lemon acidity that persists into the long finish with a touch of caramel.

#### Scores

89 points, Sommeliers Choice Awards

#### Winemaking Notes

Hand-picked and whole-cluster pressed following a classic White Burgundy press program. Following alcoholic fermentation, racked to lightly-toasted French oak barrels where malolactic fermentation proceeded naturally. Aged sur lie in 5% new, 10% once-filled, and 85% neutral French oak for 10 months with no stirring, then minimally fined and filtered 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

<b>Harvest Date</b>	October 2017	<b>Alcohol</b>	12.5%
<b>Brix at Harvest</b>	20	<b>pH</b>	3.32
<b>Bottling Date</b>	September 2018	<b>TA</b>	7 g/l
<b>Cases Produced</b>	419		

*Make Moments*

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