



COELHO

WINERY

2017 Pinot Noir Bunny Cuvée

Tasting Notes

An overdelivering Pinot Noir with spicy acidity and bright fruit flavors from our estate vineyards in the Willamette Valley. Cropped around two to three tons per acre and fermented in small lots with yeasts chosen to highlight the fruit, leading to charming cherry, raspberry, and pomegranate flavors highlighted by earthy leather overtones more commonly found in premium Pinots. Medium-bodied with silky tannins, a wine to pair with a wide range of foods.

Scores

89 points, Sommeliers Choice Awards
87 points, Wine Enthusiast

Winemaking Notes

Cold maceration for 3-5 days, pump-overs twice daily during fermentation, 100% malolactic degradation, barrel- (25% new French oak) and tank-aged for 10 months.

Vineyard Notes

This wine is blended from our three vineyards: Coelho Vineyard in the Van Duzer Corridor AVA with Missoula Flood sedimentary soil, Delfina Vineyard in the McMinnville AVA with volcanic soil, and Zeitoun Vineyard in the Eola-Amity Hills AVA with a mix of eroded volcanic rock over marine sedimentary soil.

Technical Notes

Harvest Date	Sep-Oct 2017	Alcohol	13.54%
Brix at Harvest	22-24.5	pH	3.6
Bottling Date	September 2018	TA	5.9 g/l
Cases Produced	4550		

Make Moments

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