

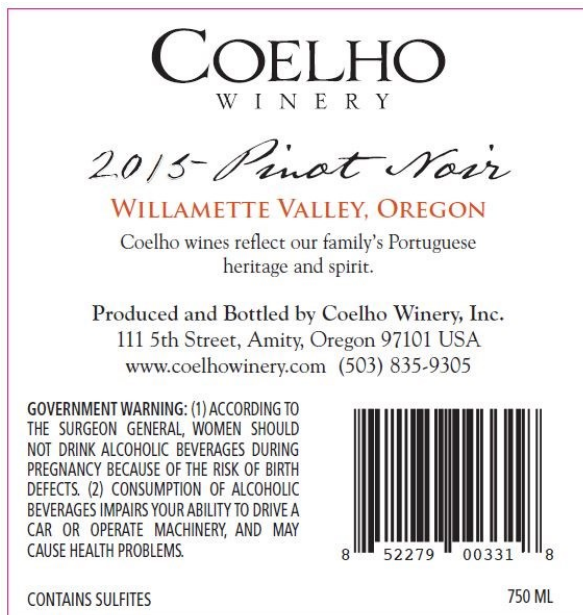
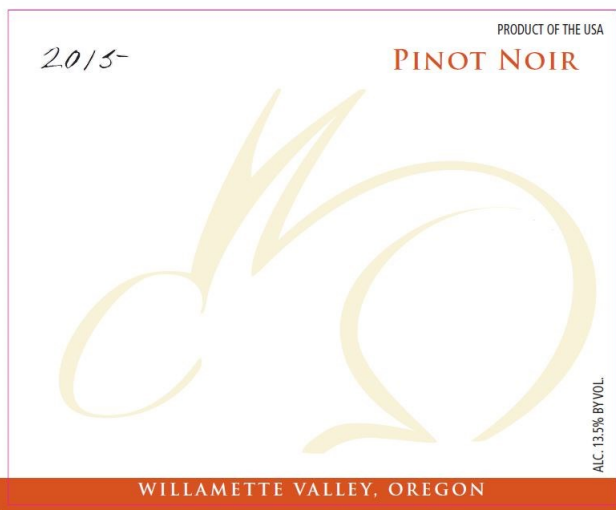
COELHO

WINERY

2015 PINOT NOIR "BUNNY CUVÉE"

WILLAMETTE VALLEY

A balanced easy-drinking Pinot Noir, with the fresh acidity and bright red fruit flavors that you would expect 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. Aged primarily in neutral French oak with a small portion in stainless tanks, creating a wine that is very pleasant by itself that will also pair well with a wide range of foods.



Varietals: Pinot Noir; Dijon 777, 115, 114, Pomard, and Wädenswil clones

Vineyards: Coelho, Zeitoun, Perrydale Hills, and Scharf

Brix at Harvest: 22.5° - 24.5°

Harvest Date: October 2-13, 2015

Vinification Techniques: Cold maceration for 3-5 days, pump-overs twice daily during fermentation, 100% malolactic degradation, barrel and tank aged for 10 months.

Bottling Date: August 2-5, 2016

Production: 1925 cases

Chemistry:

Alcohol by Volume: 13.3%

pH Value: 3.52

Titratable Acidity: 5.9 g/L

Residual Sugar: 0.0 g/L

Accolades: *Editor's Choice* and 88 points Wine Enthusiast