

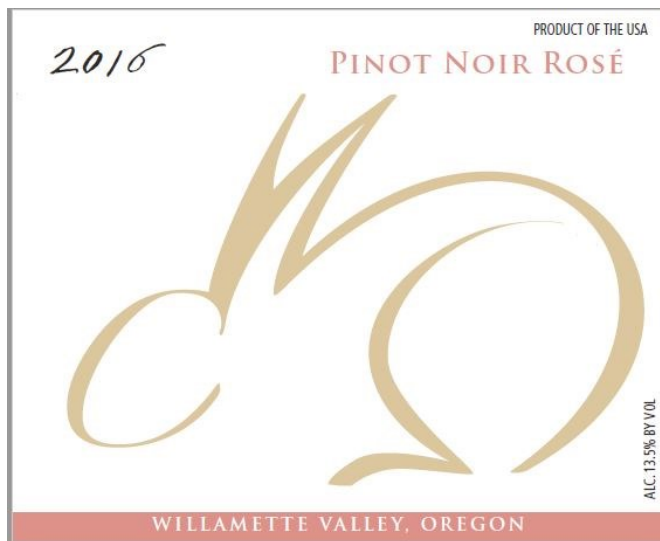
# COELHO

WINERY

## 2016 PINOT NOIR ROSÉ “BUNNY CUVÉE”

WILLAMETTE VALLEY

The 2016 Rosé of Pinot Noir has a well-defined, fresh Morello cherry- and rosewater-scented bouquet. The well-balanced palate adds ripe watermelon, sea salt and a twist of bitter lemon, an edgy rosé that pairs extremely well with food, from salads to charcuterie, to light seafood, to fried chicken.



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

**Vineyards:** Coelho, Delfina, Perrydale Hills, Scharf, Zeitoun

**Brix at Harvest:** 21.5 - 23.5°

**Harvest Date:** September 2-13, 2016

**Vinification Techniques:** *Saignée* style, cold stabilization for 30 days at 32F, cold fermentation temperature (60-65F) in stainless steel tanks, aged *sur lie* for 4 months, 40% malolactic fermentation.

**Cooperage:** 100% stainless

**Bottling Date:** February 14, 2017

**Production:** 294 cases

**Chemistry:**

**Alcohol by Volume:** 14.46%

**pH Value:** 3.26

**Titrateable Acidity:** 6.5 g/L

**Malic Acid:** 1.89 g/L

**Residual Sugar:** 0.5 g/L