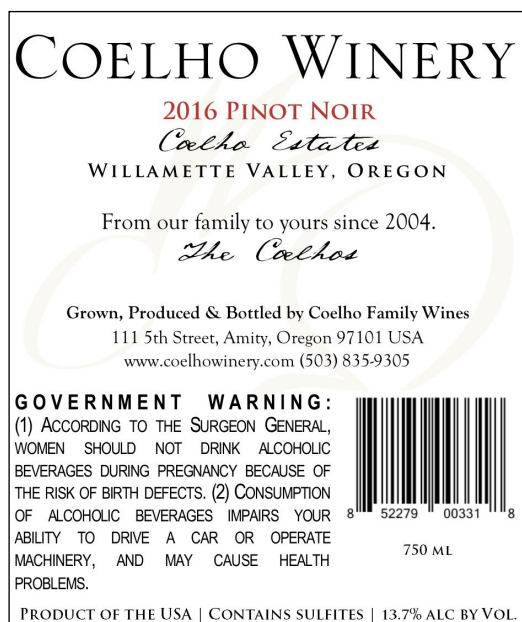
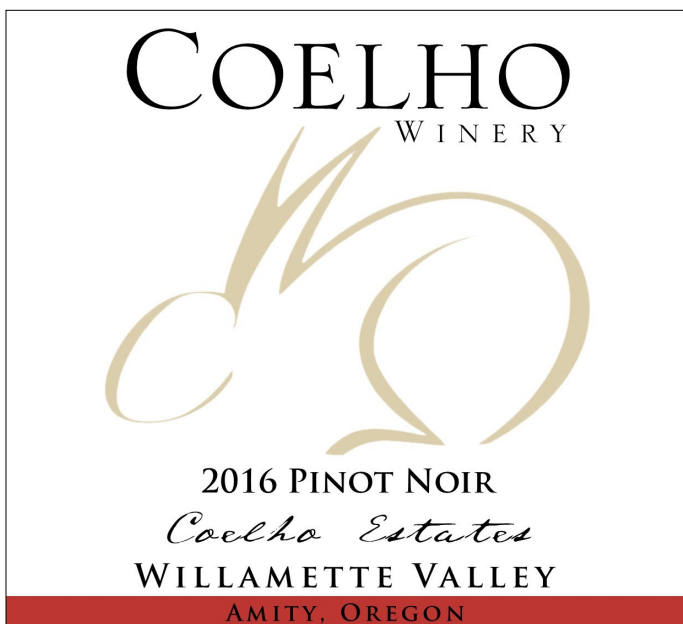


COELHO

WINERY

2016 PINOT NOIR
COELHO ESTATES
WILLAMETTE VALLEY

A beautiful nose of strawberry and cherry wrapped up in a bouquet of flowers is the first thing you notice about this 100% estate bottling. On the palate, the delicacy and fineness of the tannins are balanced with fresh acidity and loads of red fruit flavors. The mid-palate adds a subtle note of minerals and crushed rocks, and this Pinot finishes with a touch of black tea.



Varietals: Pinot Noir; Dijon 667, 777, 115, 114, Pommard, and Wädenswil clones

Vineyards: Coelho, Delfina, Zeitoun

Brix at Harvest: 22.5° - 23.5°

Harvest Date: September 2-13, 2016

Vinification Techniques: 100% destemmed whole berry fermentation after maceration for 3-5 days, punch down twice daily during fermentation, 100% malolactic degradation.

Cooperage: 15% new French oak, 85% used for 10 months

Bottling Date: August 2-5, 2017

Production: 959 cases

Chemistry:

Alcohol by Volume: 13.7%

pH Value: 3.54

Titrateable Acidity: 5.7 g/L

Malic Acid: 0.0 g/L

Residual Sugar: 0.0 g/L