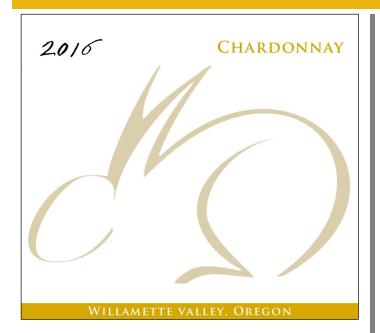


2016 Chardonnay "Bunny Cuvée"

WILLAMETTE VALLEY

This pretty Chardonnay offers a nose with wonderful notes of yellow apple, lime, and fresh chamomile flowers, along with a hint of graham cracker, melon, and lanolin. The palate is well-balanced with notes of mineral, apple skin, and starfruit. There is an impression of tannin that seems to cling onto a protracted finish, typical of the Dijon 76 clone from the Coelho Vineyard.





Produced and Bottled by Coelho Family Wines 111 5th Street, Amity, Oregon 97101 USA www.coelhowinery.com (503) 835-9305

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

Product of the USA \mid Contains sulfites \mid 13.4% alc by Vol. 750 ML

Varietal: Chardonnay, Dijon 76 clone

Vineyards: Coelho

Brix at Harvest: 22°

Harvest Date: September 20, 2016

Vinification Techniques: Hand-picked and whole cluster-pressed using a Champagne-style press program. The juice was settled cold (40 degrees) for 5 days, then racked into French oak barrels and allowed to warm naturally after inoculation. Fermentation completed in 25-30 days in a temperature controlled room. The wine completed malolactic degradation naturally and was aged sur lie for 12 months.

Cooperage: French oak for 12 months, 25% new,

75% neutral

Bottling Date: January 24, 2018

Production: 105 cases

Chemistry:

Alcohol by Volume: 13.4%

pH Value: 3.37

Titratable Acidity: 6.1 g/L

Malic Acid: 0.0 g/L Residual Sugar: 0.6 g/L