

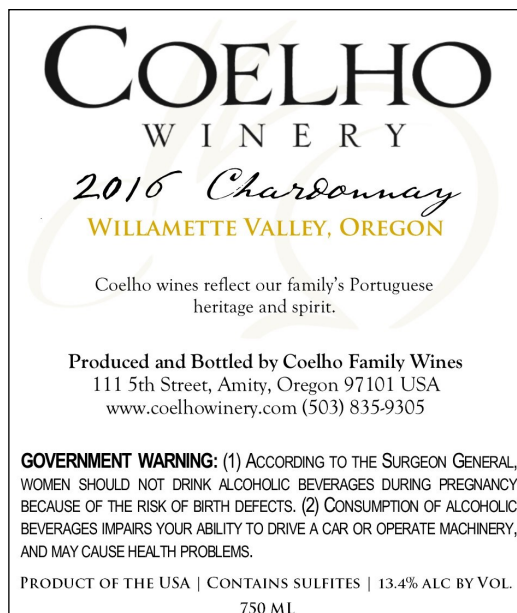
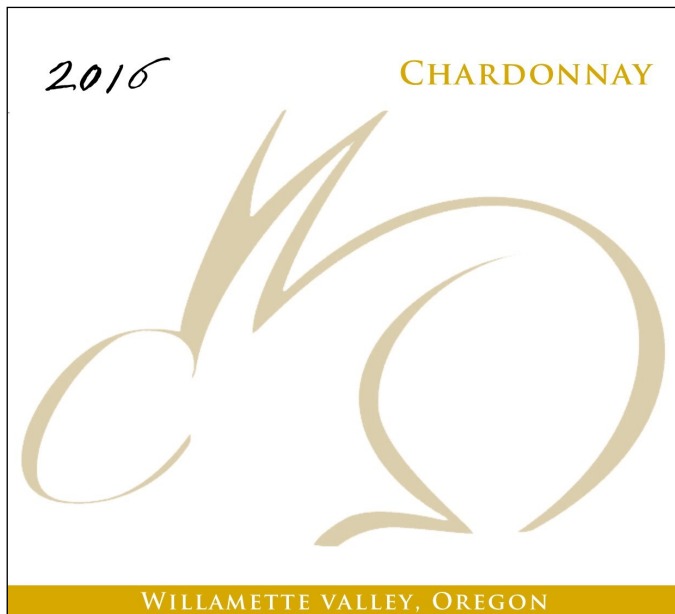
COELHO

WINERY

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.



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