

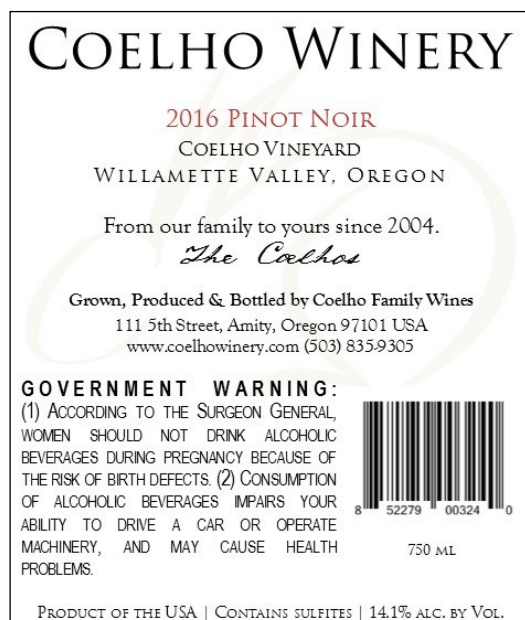
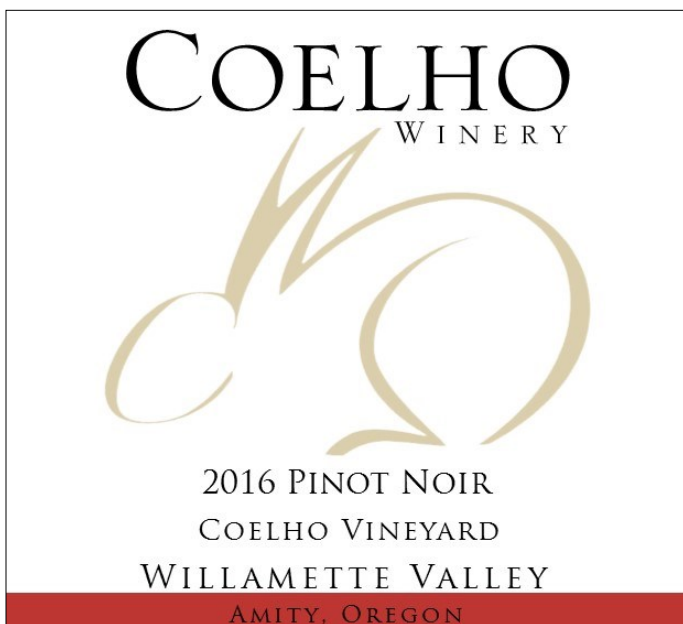
COELHO

WINERY

2016 PINOT NOIR
COELHO VINEYARD

WILLAMETTE VALLEY

This humble Pinot Noir from our original vineyard is typical of what the world has come to understand as Willamette Valley Pinot. Ruby in color, it offers a nose of red fruits (cherry, pomegranate, and cranberry) coupled with a touch of baking spice and of earth. The palate echoes the nose and brings food-friendly acidity courtesy of the cool nightly Van Duzer sea breezes.



Varietals: Pinot Noir; 50% Dijon 777 and 50% Pommard clones

Vineyards: Coelho

Brix at Harvest: 22.5°

Harvest Date: September 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: 25% new French oak, 75% used for 14 months; 2 months in stainless steel

Bottling Date: January 23, 2018

Production: 94 cases

Chemistry:

Alcohol by Volume: 14.1%

pH Value: 3.62

Titrateable Acidity: 5.8 g/L

Malic Acid: <0.1 g/L

Residual Sugar: 0.3 g/L