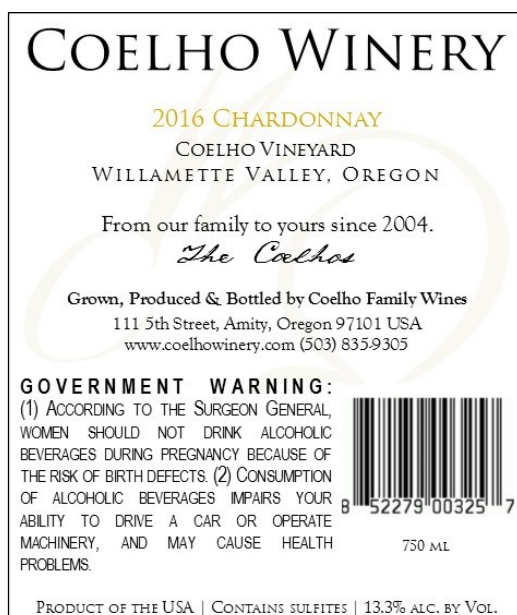
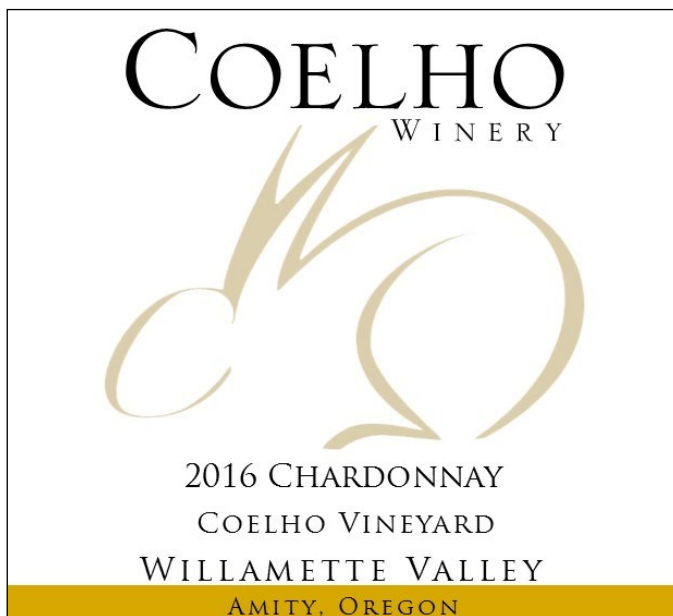


# COELHO

WINERY

2016 CHARDONNAY  
COELHO VINEYARD  
WILLAMETTE VALLEY

From our estate vineyard, this Chardonnay is green golden in color, with a classic Burgundian nose of apple, caramel, toasted almonds, toasted hazelnuts, and a touch of delightful reduction. The weighty palate offers honeydew, honey, and white peaches, finishing crème caramel underscored by bright lemon. Very similar in style to a Meursault or other Côte de Beaune Chardonnay.



**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, 50% new, 50% neutral

**Bottling Date:** January 24, 2018

**Production:** 99 cases

**Chemistry:**

**Alcohol by Volume:** 13.3%

**pH Value:** 3.37

**Titrateable Acidity:** 6.0 g/L

**Malic Acid:** <0.1 g/L

**Residual Sugar:** 0.7 g/L