

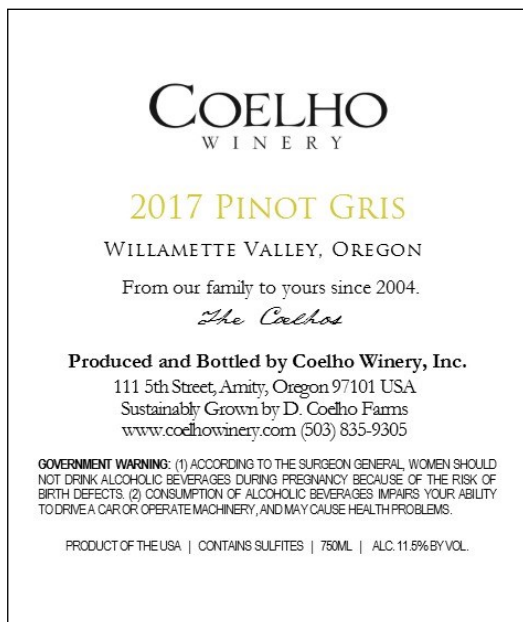
COELHO

WINERY

2017 PINOT GRIS "BUNNY CUVÉE"

WILLAMETTE VALLEY

Vinified in 20% wood barrels and 80% stainless steel barrels, this unique Pinot Gris has a nose of fresh pear and white flowers. Taut acid drives this wine through the ripe and tropical palate underlaid with bright yellow and green citrus. Our Pinot Gris is a fresh and flavorful alternative to Chardonnay.



Varietals: Pinot Gris

Vineyards: Coelho, Scharf

Brix at Harvest: 21.5 - 22.5°

Harvest Date: September 13, 2017

Vinification Techniques: Whole cluster-pressed using a Champagne-style press program, cold fermentation (60-65 F) in wood and stainless steel barrels, aged *sur lie* for 4 months. 60% malolactic fermentation.

Cooperage: 20% used French oak for four months, 80% stainless

Bottling Date: January 25, 2018

Production: 391 cases

Chemistry:

Alcohol by Volume: 11.5%

pH Value: 3.10

Titratable Acidity: 7.8 g/L

Malic Acid: 2.31 g/L

Residual Sugar: 4.0 g/L